

Tapas- Appetizers

Plants - Veggies

México - Guacamole 14 | 19 VG
Fresh avocado, tomato, red onion, cilantro & lime juice served with yellow corn tortilla chips

España-Croquetas 10 V
Goat cheese croquettes drizzled with guava sauce

España -Brussels Sprouts 14.50 V
Roasted brussels sprouts, cranberries, quinoa saffron risotto cake & agave vinaigrette

Peru - Quinoa Empanadas 13 V
Roasted eggplant, quinoa, goat cheese, served with chocolate vinaigrette

España- Eggplant Meatballs 13 V
Homemade eggplant meatballs in Spanish tomato sauce

España - Setas Coca 14 V
Wild Mushrooms, quinoa, arugula, Manchego cheese, drizzled with Truffle oil

Carne – Meat

México - Tacos de Churrasco 13
Skirt steak, mushrooms, chopped lettuce & cilantro sauce

Argentina- Skirt Steak Coca 14
Flatbread with arugula, cherry tomatoes, Manchego cheese

España-Empanadas de Sirloin 12
Sirloin and Idaho potatoes and cumin empanadas with raisin guajillo sauce

Pescado – Seafood

México – Quesadilla de Langosta 19
Lobster, shiitake mushrooms, avocado, drizzled with chipotle crème fraîche

Brazil-Coconut Shrimp 14
Crispy coconut shrimp, sweet plantain & Chino Latino lemongrass sauce

Salads

(Add Chicken +4, Salmon +6, Shrimp +6, Skirt Steak +6)

Palomino Kale 13.95 GF
baby kale, Avocado & shaved Manchego

Ensalada de Remolacha 13.95 V GF
beets, goat cheese, arugula, blood orange vinaigrette & toasted almonds

Calamari Salad 14.95
crispy calamari, spinach, diced sweet plantain, peanuts, mango, radish & sweet lime vinaigrette

Brunch Entrees

Challah French Toast 12.95 V
homemade french toasts served with seasonal fruit topped with maple syrup, chocolate and Sugar powder

Mimi's Stuffed French Toast 13.95 V
stuffed with fresh strawberries & strawberry jam + drizzled with chocolate sauce and powdered sugar

Avocado Toast 14.95 V
fresh avocado spread on whole wheat bread topped with red pepper flakes and an organic poached egg served with a side salad

Salmon Toast 15.95
fresh Lox served on multigrain toast with cream cheese and a side salad

Egg Frittata 14.95 V GF
organic eggs, roasted tomatoes, asparagus, exotic mushrooms, gouda, basil pesto hollandaise with homefries

Scrambled Eggs 13.95
two organic eggs scrambled with chorizo, bacon served with homefries

Steak + Egg 15.95 GF
two organic eggs your way served with steak and a side of homefries

Brunch Paella 16.95
Chorizo, chicken, pork topped with a fried egg

Vegetable Brunch Paella 13.95
Artichokes, roasted peppers, brussels sprouts (add egg +.75)

Benedicts

South of the Border Benedict 13.50
English muffins, chorizo & chipotle cilantro hollandaise

Classic Eggs Benedict 14.95
English muffins with Canadian bacon & hollandaise

Lox Rocks Benedict 15.95
English muffins with Smoked Salmon & basil hollandaise

Shorty Benedict 15.95
two organic poached eggs over English muffins with braised short ribs & horseradish hollandaise



Cocktails de La Casa

Mimosa 8 Orange and Sparkling Wine

Bellini 8 - Peach and Cava

Mango Mimosa 8 - Mango Puree with Champagne

XXX (triple X) 8 - Blueberry, Acai, Pomogranate and Prosecco

Mojito 12
muddled mint, lime, sugar & white rum
(Classic, mango, black cherry, strawberry, coconut)

Caipirinha 12
leblon cachaca sugar & fresh lime juice

Cucumber Mango Martini 12
cucumber infused vodka,mango purée, Lime juice

Pisco Sour 12
capel pisco, meringue & fresh lime juice

Brazilian Cosmo 12
Blood orange vodka, strawberry, lemon.

Paper Plane 10
Bombay Gin, Blood Orange Liquor, Apperol, Lime Juice, Rhubarb Bitters

Margaritas 12

Blood Orange Margarita
Freshly squeezed blood oranges, Silver Tequila, Lime Juice and Agave Nectar

Classic
silver tequila, orange liquor, lime,& cactus nectar

Spicy Ginger
Tequila, lime, crushed cherry peppers, & ginger

Jalapeño Business
Cucumbers, Jalapeño, Tequila, Orange, Lime Juice

Rodney Strong 11
California, Chardonnay 2018

Castiñeira 11
Rias Baixas, Albariño 2018

Bonterra Organico 11
Sauvignon Blanc 2020

Rosé

Figuiera Signature Magali 13
Rosé, France

Vinos Tintos

Robert Mondavi 12
California, Carbernet Sauvignon 2016

Bodega Norton 11
Argentina, Malbec 2017

Bridlewood Estate 11
California, Pinot Noir 2016

Sierra Cantabria 10
Rioja, Tempranillo 2015

Sangria

White Mango 12 | Strawberry Basil 12

Classic Red 12 | Blood Orange Berry 12

Sangria Pitcher 32 serves 4

Beer

NEGRA MODELO 7 HEINEKEN LIGHT 5

DOS XX Amber 6 CORONA LIGHT 6

MODELO SEPCIAL 6 BECKS NON – ALCH 5

HENIKEN ZERO 5 CORONA 6

Vinos Blancos