



BRUNCH

COLD BREW COFFEE | 4.00
COCONUT ICED LATTE | 4.00
HORCHATA | 4.00
> Add cold brew coffee
ESPRESSO MARTINI | 13

TOTOPOS (GF) (VE) | 4
Homemade salted corn tortilla chips

GUACAMOLE (GF) (VE) | 7
Smashed avocado, tomato, red onion, coriander & lime

FRIJOLES REFritos (GF) (V) | 6
Refried pinto beans topped with feta
> Available vegan (VE)

PICO DE GALLO (GF) (VE) | 4
Chopped tomato, red onion, coriander & lime

SALSA ROJA (GF) (VE) | 3.5
Roasted tomato, jalapeño, onion, garlic & coriander

SALSA VERDE (GF) (VE) | 3.5
Roasted tomatillo, white onion, garlic, jalapeño & coriander

SALSA MANGO Y HABANERO (GF) (VE) | 3.5
Purée mango with tomato, onion, garlic & a kick of habanero chilli

SALSA DIABLO (GF) (VE) | 3.5
Our secret blend of authentic Mexican chillis, with extra fire

COCHINITA CROISSANT | 9

Butter toasted croissant filled with traditional slow roasted pulled pork marinated in achiote & habanero salsa, with melted cheddar cheese. Topped with habanero mayo & pickled red onion

GRILLED BIRRIA SANDWICH | 13

Slow cooked beef brisket marinated in a blend of spices authentic to Tijuana, with melted cheese, onion, red chilli & coriander. Served in butter-toasted sourdough, with a side of Birria gravy for dipping

CHILAQUILES SUIZOS (GF) (V) | 13

Totopos soaked in a tomatillo cream cheese sauce, on a bed of refried black beans. Topped with two free-range fried eggs & finished with soured cream, feta, sliced avocado, red onion & chilli
> Add beef birria / pork pibil / carne asada / chicken tinga +4

MEXICAN HASH (GF) | 14

Diced potatoes cooked with chorizo, black beans, crispy bacon bits & jalapeño, topped with two free-range fried eggs, guacamole & micro coriander. Served with crunchy totopos

HUEVOS EN SALSA RANCHERA (V) | 12

3 scrambled free-range eggs mixed with salsa ranchera & a blend of three chillies, served on toasted sourdough with refried beans. Finished with sliced avocado, red chilli & micro coriander

FLAUTAS CON CHORIZO (GF) | 12

Chipotle mashed potato & chorizo rolled in three corn tortillas & fried whole. Served on a bed of refried beans & salsa ranchera, topped with soured cream, feta, red onion, lettuce & sliced avocado

ENCHILADAS SUIZAS (GF) | 13

Traditional chicken tinga inside three folded tortillas topped with cheddar cheese. Covered with a tomatillo cream cheese sauce, topped with soured cream, red onion & micro coriander

ATUN TOSTADA (GF) | 13

Yellowfin tuna tartare with lettuce, cucumber, tamari dressing, chipotle mayo, avocado sauce, salsa macha & micro coriander. Piled high on a crispy fried tortilla.

CEVICHE (GF) | 15

King prawn & seabass ceviche with cucumber & sliced red onion on a bed of salsa de hierbas frescas. Topped with sliced jalapeño, watermelon radish & micro coriander. Served with crispy tostada halves