BRUNCH

FILTER COFFEE | **4**
COCONUT ICED LATTE | **4**
HORCHATA | **4**
> Add cold brew coffee

TEA | **3**
> English Breakfast | Green | Peppermint
Dairy, coconut or oat milk available

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 / chicken tinga / portabello mushroom +4

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

ENCHILADAS ROJAS (**GF**) | **13**
Traditional chicken tinga inside three folded tortillas topped with ranchero salsa, shredded lettuce, sour cream, feta & pickled onion

TORTA DE MILANESA | **13**
Breaded flank steak in a traditional telera bread roll, with refried beans, jalapeño mayo, slices tomato, pickled onion and jalapeños

HUEVOS AHOGADOS (**GF**) (**V**) | **12**
Two tortillas layered with refried beans, soaked in salsa ranchera. Topped with two free-range fried eggs, crumbled feta and micro-coriander

Please advise your server of any allergies or dietary requirements. We add a discretionary service charge of 12.5% to your bill which is entirely distributed between our staff