INMIGRANTE BRUNCH

"But first, BRUNCH"

Empanadas (2pcs)

\$15.5

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Avocado Toast (2pcs) (V) \$17

Venezuelan rich pastry crust wrapped around asadero cheese.	made empa	n or cheese house nadas served with and guasacaca sauce	ψ 1	Toasted bread with avocado, asade cheese, olive oil and a side of ranchera sauce. Add fried egg \$3	
Cachapa (V) Venezuelan corn pancake style stuffed with asadero cheese and lot o love. Add carne mechada \$5.5	English mu f hollandaise	enedictinos ffin cover with chef e sauce, bacon, 2 poo ootatoes and mucho	ached	Latino Breakfast Scrambled eggs, pico de gallo, carr mechada, beans, cotija cheese, side arepa or tostada.	
Huevos Divorciados (V) \$ Soft corn tortilla, refried beans, red and green mexican sauces and two sunny side up huevos. Add chicken +\$5	Our favorite	<u>(Spicy)</u> PES e Sinaloa style cevic o, jalapeno spicy sau aber.		Molletes (V) Open faced bread with beans, mozzarella cheese, pico de gallo, avocado. Add artisanal chorizo +\$5	\$16
Chilaquiles (V) \$ Crispy corn tortilla chips, cover in Mexican sauce, cotija cheese and sunny side up egg. Add chicken+\$5 Add Artisanal chorizo \$5	favorite fillin Reina po chicken Pelua (S Pabello	cornmeal bread wit	dar cheese)	Torta Traditional bread filled with your choice of: Pastor Cochinita Pibil (Pulled pork)	\$17
 3 Corn tortillas served with your choice of Wild mushrooms: BBQ homemad Cochinita Pibil:Pulled pork, pickled onion. Pastor:Grilled pork, pineapple, onion, cilantro, green sauce. 	grilled chees e. and side of b	ia (3pcs) ted in mexican spice te on a corn tortilla irria consome.	\$23 es,	Pancakes (V) Fluffy Pancakes, berries confit & maple syrup. Like mom would make them.	\$17
POSTRES <u>Churros</u> Fried Mexican past & caramel syrup.	POSTRES <u>Churros</u> Fried Mexican pastry with a side of chocolate			0ML)\$9	
3 leches de mama Sponge cake with 3 kinds of milks, Mama's recipe Quesillo de la abuela GF Carronal flor with a lever of clear carronal		Soda \ Nester Startite	Water <u>a</u> os.	ke Zero, Sprite, Ginger Ale,\$3.5\$4\$4.5	

\$10

Inka, Kola Tapa azul(cream soda).....\$4.5

Caramel flan with a layer of clear caramel

Argentinian cookie filled with dulce de leche.

<u>Alfajores (2pcs)</u>

<u>Tequenos (5 pcs) (V)</u>