

## SOFRA BEBIDAS

(serves 4-5 people)

**Vamos Habibi** \$90  
Experience the magic of our iconic Vamos Habibi Cocktail, poured from a Disco Ball for an unmatched vibe

**Salma** \$80  
Mezcal, Fig, Black Lemon, Citrus, Aquafaba



## BOCADITOS

**Tostadas y Salsas** ▲● \$20  
papi ghanoush with Salsa Macha, molcajete salsa, tomatillo salsa de arbol, guacamole, mounch

**Ostras con Salsa** \$22

**Quemada** ■  
6 oysters, salsa quemada, turnip shallot mignonette, charred lime

**Hamachi Crudo** \$25  
passion fruit aguachile, cilantro, serrano, smoked trout roe

**Hummus con Esquites** ▲● \$12  
chickpea hummus, grilled corn, cotija, Aleppo pepper

**Zaytoun y Azotada Feta** ▲●+ \$14  
whipped feta, toasted almonds, lemon honey, castelvetrano olives, ancho chili

**Reides Fritters** ▲●■ \$18  
shrimp, filo dough, poblano, corn quinoa salad, labneh crema



## NOS B' NOS

**Ensalada de Sandia** ▲ \$12  
yellow and red watermelon, orange-cilantro vinaigrette, mint, feta

**Ensalada Cardini** ▲● \$14  
baby gem lettuce, Mexican Caesar dressing, kataifi, cotija, croutons  
Add Boquerones + \$4

**Chia y Granola** \$14  
coconut chia, granola, caramelized figs and papaya

**Pan con Aguacate** ▲● \$18  
pumpernickel toast, labneh crema, guacamole, chard avocado, fresh herbs, smoked salmon  
Add Poached Egg +\$4

**Labneh y Tomates** ▲●+ \$14  
labneh, heirloom tomatoes, pine nuts, figs, olive oil

## BRUNCH BEBIDAS

**Vera Maria** \$16  
Tequila, wood fire-grilled tomatoes, harissa, Mexican zaatar, mounch

**Michelada** \$16  
Monopolio Clara lager, wood fire-grilled tomatoes, tajin



## TORTAS Y SANDWICHES

**Halloumi** ▲● \$18  
halloumi & Oaxaca cheese, heirloom tomatoes, habanero sweet crema, pickled cucumbers, Mexican zaatar, brioche  
- Choice of: batata harra or pickled turnips

**Falafel Torta** ▲● \$19  
fried chickpeas, tahini poblano crema, cotija cheese, brioche  
- Choice of: batata harra or pickled turnips

**Kafta Torta** ▲● \$22  
wagyu beef kafta, serrano labneh, pickled sweet peppers, arugula, brioche  
- Choice of: batata harra or pickled turnips

**D'jaj Kabob** ▲● \$20  
pita bread, grilled chicken, tomato cucumber salad, feta, Mexican toum



## SIDES

**Batata Harra** ▲ \$10

**Grilled Vegetables** \$12  
okra, thumbelina carrots, campari tomatoes, pearl onions, diablo salsa

**Guacamole** \$10

**Pita Bread** ● \$6



## DULCES

**Churros** ▲●+ \$14  
pistachio sugar, chocolate, cajeta de cacahuate

**Pistacho Tres Leches** ▲●+ \$16  
sponge cake, milk, white chocolate ganache, pistachios

**Bosque** \$14  
crispy sweet quinoa, avocado mousse, chantilly, golden berries, strawberry sorbet

▲ Dairy ● Gluten ■ Shellfish + Nuts

