

RESTAURANT WEEK BRUNCH MENU

Three Courses \$35

FIRST COURSE

(selection of one)

Ensalada de Sandia ▲

yellow and red watermelon, orange-cilantro vinaigrette, mint, feta

Reides Fritters ▲●■

shrimp, filo dough, poblano, corn quinoa salad, labneh crema

Hummus con Esquites ▲●

chickpea hummus, grilled corn, cotija, aleppo pepper

SECOND COURSE

(selection of one)

Pan con Aguacate ▲●

pumpernickel toast, labneh crema, guacamole, chard avocado, fresh herbs, smoked salmon
+ Add Poached Egg +\$4

Halloumi Sandwich ▲+

halloumi & Oaxaca cheese, heirloom tomatoes, habanero sweet crema, pickled cucumbers, Mexican za'atar, brioche
- Choice(batata harra or pickled turnips)

Kafta Torta ▲+

wagyu beef kafta, serrano labneh, pickled sweet peppers, arugula, brioche
- Choice of: batata harra or pickled turnips

THIRD COURSE

(selection of one)

Churros ▲●+

pistachio sugar, chocolate, cajeta de cacahuete

Pistacho Tres Leches ▲●+

sponge cake, milk, white chocolate ganache, pistachios.

