

Brunch Menu

Chilaquiles

- CHILAQUILES YUCATECOS** 15
Tortilla chips sautéed in a roasted habanero-tomato sauce, queso panela, sour cream, avocado, pickled red onions, two eggs any-style, and black beans
- CHILAQUILES VERDES** 15
Tortilla chips sautéed in a salsa verde, queso fresco, sour cream, avocado, red onions, two eggs any-style and black beans
- CHILAQUILES ROJOS** 15
Tortilla chips sautéed in a salsa roja, queso cotija, sour cream, avocado, pico de gallo, two eggs any-style and black beans

Add Grilled Chicken Breast +5
5 oz. Skirt Steak +9

- CHILAQUILES POBLANOS** 17
Tortilla chips sautéed in a creamy poblano salsa, queso fresco, avocado, red onions, two eggs any-style, grilled chicken breast and black beans
- CHILAQUILES CHIPOTLE** 18
Tortilla chips sautéed in a creamy chipotle salsa, queso fresco, avocado, red onions, two eggs any-style and grilled skirt steak

Huevos

- HUEVOS AHOGADOS** 15
Poached eggs served over picaditas (mini sopes), smothered in creamy chipotle sauce, on black beans and Spanish white rice
- HUEVOS MOTULEÑOS** 16
Two fried eggs stacked on fried tortillas, smothered in a slightly spicy habanero sauce, over black beans, topped off with green peas, diced cheese, bacon bits, sweet plantains and avocado
- HUEVOS ALA MEXICANA** 13
Scrambled eggs with onions, tomatoes, cilantro and Serrano peppers, served with rice, black beans and tortillas
- HUEVOS RANCHEROS** 13
Two fried eggs over a pan-fried tortilla, smothered in salsa ranchera, served with black beans and rice
- ENCHILADAS** 15
Three enchiladas stuffed with scrambled eggs and verdolagas, topped with choice of mole or verde sauce, melted Chihuahua cheese, over black beans, sour cream, lettuce, red onion

Soups

- CREMA POBLANA** cup 4 / bowl 8
Creamy poblano pepper soup, garnished with diced panela cheese, cilantro, and fried tortilla strips
- SOPA DE TORTILLA** cup 4 / bowl 8
Shredded chicken, avocado, cilantro and sour cream, garnished with tortilla strips and cilantro

Carne Asada

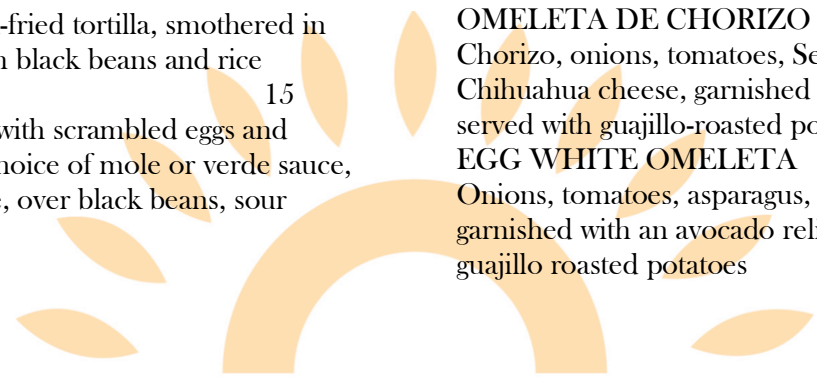
- BISTEC MAS ALLA** 17
Strips of skirt steak, sautéed with salsa ranchera, tomatoes, jalapenos, and onions, two eggs any style, side rice
- COMBO MAS ALLA** 18
5 oz. Grilled skirt steak and two any-style eggs served over rice, accompanied by a side of frijoles borrachos, and a chile de arbol salsa
- ENCHILADAS VERDES** 18
5 oz. Grilled skirt steak and two enchiladas verdes, stuffed with queso fresco, drizzled with sour cream, and pickled red onions, served with black beans

Sandwiches

- GRILLED CHICKEN TORTA** 15
Grilled chicken breast, crispy bacon, guacamole, queso panela, and chipotle-mayo, served with fries
- STEAK SANDWICH** 17
5 oz. Grilled skirt steak on a garlic steak roll, lettuce, chipotle-mayo, grilled onions, poblano pepper strips and mushrooms, served with fries
- BREAKFAST BURRITO** 13
Scrambled eggs, chorizo, tomatoes, Serrano peppers, Chihuahua cheese, lettuce and black beans, side of rice and beans

Omelets

- OMELETA DE CAMARONES** 18
Sautéed shrimp with onions, tomatoes, Serrano peppers, queso panela, smothered in a habanero-tomato salsa, served with black beans
- OMELETA DE CHORIZO** 16
Chorizo, onions, tomatoes, Serrano peppers and Chihuahua cheese, garnished with avocado relish, served with guajillo-roasted potatoes
- EGG WHITE OMELETA** 16
Onions, tomatoes, asparagus, and goat cheese, garnished with an avocado relish, accompanied by guajillo roasted potatoes



Sweets

CIRUELA FRENCH TOAST	13
French toast topped off with seared panela cheese, prune sauce, toasted coconut flakes, whipped cream and raisins	
MICKY MOUSE PANCAKES	6
Topped with fresh fruit and whipped cream	

Sides

HOUSE MADE CHORIZO	5
BACON	3.5
ONE ANY STYLE EGG TOAST (TELERA)	2
GUAJILLO-ROASTED POTATOES ⁴	2
RICE	3.5
BLACK BEANS	3.5
FRIED PLANTAINS	4
FRUIT CUP	4.5
CHIPS AND SALSA	4.5

Warm Up

CAFÉ CON CANELA	3.75
The Coffee and Tea Exchange's locally roasted organic Mexican coffee beans brewed with house ground Mexican cinnamon	
ESPRESSO	4/6
LATTE	6
CAPPUCCINO	6
MEXICAN HOT CHOCOLATE	6
Made to order Abuelita hot chocolate and milk	
CAFÉ CON CHOCOLATE	7
Mexican hot chocolate and a shot of espresso	
MIGHTY LEAF HOT TEA	4
FRESH-SQUEEZED ORANGE JUICE	4/6

BRUNCH AVAILABLE UNTIL 2PM

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DINNER MENU IS AVAILABLE UPON REQUEST

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Prices subject to change without notice, thank you.



MASALLADELSOLCHI



MASALLADELSOLCHI

Morning Cocktails

MIMOSA	8/28
Fresh squeezed orange juice and cava	
BLOODY MARY	11
Svedka vodka, roasted guajillo pepper, house bloody mary mix, celery, olives, cocktails onion	
SANGRITA CON HUMO	12
Mezcal Oro de Oaxaca, orange juice, roasted guajillo pepper, house bloody mary mix	
GUAJILLO MICHELADA	9
Modelo Especial, guajillo and chile ancho puree, fresh lime	
CANTARITO	12
Hacienda Vieja Reposado, fresh lime, freshly-squeezed orange, grapefruit Jarrito	
PALOMA	11
House blanco tequila, fresh lime, grapefruit Jarrito, club soda	

Margaritas

	glass	pitcher
DE LA CASA	12	56
Destilador tequila, orange liqueur, fresh lime, organic agave		
MANGO PIQUIN	13	60
Destilador tequila, orange liqueur, mango puree, basil, fresh lime, organic agave		
CON HUMO	13	60
Oro de Oaxaca Mezcal, Destilador tequila, orange liqueur, fresh lime, organic agave		
GRANADA Y NARANJA	13	60
Destilador tequila, orange liqueur, orange marmalade, pom juice, fresh lime		
MORA Y PIÑA	13	60
Blueberry-pineapple infused tequila, orange liqueur, fresh lime, organic agave		
PISCO	13	60
Pisco Porton, orange liqueur, fresh lime, organic agave		

Cerveza

DRAFT	
Corona, Modelo Especial, Negra Modelo	
	6
BOTTLE	
Bohemia, Corona Familiar, Corona Light, Dos Equis, Victoria	
	6
DOMESTIC BOTTLE	
Miller Lite, Sharps Non-Alcoholic	
	4