

*"Allergy statement: Menu items may contain or come into contact with WHEAT, EGGS, SOY, PEANUTS, TREE NUTS, and MILK." Please ask the manager with any food allergy concerns. While we offer gluten free options, we do not have a dedicated fryer, toaster or cooking surface.*



2675 OCEAN AVENUE \* SAN FRANCISCO, CA 94132 (415)347-7416

### BREAKFAST & LUNCH MENU

#### **Buñuelos –**

With cinnamon & sugar – \$5.00  
Honey Glazed – \$6.00  
Chocolate Sauce - \$7.00

#### **PANCAKES (HOUSE MADE) –**

Buttermilk pancakes sprinkled of powdered sugar and served with real maple syrup on the side

1 pancake \$5.50 Full order \$ 10.75

#### **FRENCH TOAST –**

Topped with powdered sugar, served with real maple syrup

½ order \$5.75 Full order \$ 10.75

#### **CALIFORNIA AVOCADO TOAST – \$11.00**

Avocado spread (avocado, tomato, lemon juice) bacon, poached egg, pickled onions, seasonal greens, balsamic vinaigrette, topped with cotija cheese. Served on cranberry walnut batard.

#### **OMELETS & EGG PLATES**

*SERVED WITH HOUSE POTATOES OR SALAD AND TOAST (GLUTEN FREE \$1.50)*

*SUB FRUIT \$1.50 EGG WHITES \$1.50 EXTRA*

**THE LUCHO** – 2 egg omelet, cochinita pibil (pulled pork), caramelized onions and cheddar cheese **\$13.75**

**VEGGIE OMELET** – Spinach, zucchini, caramelized onions, cotija cheese. **\$12.00**

**ENTOMATADA** ~ Two poached eggs with tomato and pumpkin seed sauce, cotija cheese **\$11.00**

**2 EGGS ANY STYLE – \$10.00**

Add : Bacon, Chorizo, Sausage, Cochinita pibil, Soy chorizo or Avocado \$3.00

#### **Y MAS.....**

Add Bacon, chicken pibil, chorizo, Sausage, Cochinita Pibil, or Soy chorizo \$3.00  
Avocado: \$3.00 Sour Cream: \$1.00

**BREAKFAST SANDWICH** – Egg, cheese and tomatoes **\$7.00**

**BREAKFAST BURRITO** – Home potatoes, eggs, cheddar cheese, homemade salsa. **\$8.00**

**CHILAQUILLES –HALF \$8.50 FULL \$12.00**

House made corn tortilla chips tossed in eggs, house tomato sauce, house habanero salsa, & cheddar cheese, topped with egg of your choice, and cotija cheese.

**CHILE RELLENO** – **\$11.00** Not your traditional chile relleno. Roasted poblano pepper, stuffed with scrambled eggs, cheddar cheese house habanero salsa, topped with cabbage slaw, radishes & cotija cheese. Set on top of black bean puree and sour cream drizzle.

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**SANDWICHES:** served with choice of French fries, side salad or coleslaw.

**Cochinita pibil– \$13.50**

Pork marinated in citrus juice, achiote paste and wrapped in banana leaves, then slow roasted and served on a roll with pickled onions, cabbage slaw (cabbage, tomato, cilantro & lemon juice) and habanero aioli.

**Roasted Chicken Sandwich – \$12.50**

Chicken rubbed with achiote paste and lemon juice, then slow roasted. Served on a roll with pickled onions, cabbage slaw (cabbage, tomato, cilantro & lemon juice) and habanero aioli.

**Tuna Salad Sandwich - \$ 11.50**

Albacore tuna (celery, onions, capers, mayonnaise and Dijon mustard) lettuce and tomato, served on a roll.

**Chicken Milanese - \$ 13.50**

Breaded chicken, black bean puree, avocado spread, cabbage slaw (cabbage, tomato, cilantro & lemon juice) and habanero aioli, served on a roll.

**Hamburger– \$13.50**

Beef patty filled with bacon & caramelized onions. Served on a brioche bun with habanero aioli, lettuce & tomatoes.

Add cheese: 1.00

**ENTREES:**

Empanadas – \$10.50 (2) sautéed ground beef and caramelized onions, folded in a corn flour pastry, fried and topped with tomato salsa, habanero salsa and cotija cheese. Served with cabbage slaw.

**SIDES**

Empanada (1)- \$5.25

Fries: - \$3.50

Side Avocado - \$ 3.50

Home potatoes - \$3.00

1 Egg any style- 2.50

Fruit - \$ 4.25

Bacon (3) or Sausage (3): \$4.25

Salsa -\$1.00

Sour Cream -\$1.00

Toast - \$4.00

Cochinita Pibil - \$5.00

**BEVERAGES**

Sparkling Water \$3.00

Orange Juice or Apple Juice

Sm. \$2.50 Lg. \$4.50

House made Lemonade \$4.00

Aranciata Rosa \$3.00

Hot or Iced Tea: \$2.55

Hot or Iced Coffee \$3.00

Canned Soda \$2.25

**SALADS:**

**TACO SALAD – \$11.00**

Lettuce, tomatoes, avocado, black beans, roasted corn, tortilla chips, cheddar and cotija cheese, tossed in chipotle ranch dressing.

Add: Chicken \$2.00 or (6)

Blackened Shrimp: \$7.00

**CHICKEN SALAD ~\$12.00**

Cranberries, pumpkin seeds and cotija cheese with house made balsamic vinaigrette.

**TUNA SALAD ~\$11.00**

Albacore tuna (celery, onions, capers, mayonnaise and Dijon mustard) on a bed of romaine with house made balsamic vinaigrette.

**TOSTADA WITH SIDE SALAD - \$11.75**

1 Tostada topped with avocado spread (avocado, tomatoes and lemon juice), cabbage slaw and cotija cheese. Served with spring mix salad tossed in our honey balsamic vinaigrette

YOUR Cochinita Pibil, Chicken Pibil, Blackened Shrimp (+.75) or sautéed veggies (vegan No Cheese)

**SOUP:**

**Pozolé – \$10.50**

A traditional soup from Mexico made with hominy, pork shoulder, chilies, spices and garnished with cabbage slaw (cabbage, tomato, cilantro & lemon juice) onions, house made chips and lime.

**Daily Soup – Cup \$6.00 Bowl \$10.00**