



Breakfast

Starters

Pan Con Tomate 17

Toasted ciabatta, sliced heirloom tomato, Spanish chorizo, avocado, compressed arugula, fried eggs, cotija cheese 🌿

Morning Empanadas 21

3 crispy empanadas filled with shredded beef, roasted peppers, cotija cheese served with 2 fried eggs and drizzled with Yuzu avocado crema 🌿 🥚

Sunrise Board 17

Spanish chorizo, manchego cheese, saffron escabeche, fig jam, pickled mustard, honeycomb, grilled ciabatta

Szechuan Patatas

Bravas 13

Crispy fingerling potatoes tossed with Szechuan pepper sauce cotija cheese and Yuzu avocado crema 🌿 🥚

Fruit Salad 11

Watermelon, honey dew, pineapple, cantaloupe and fresh berries 🌿 🥚 🥛

Saffron-Honey Sesame Bowl 21

Warm saffron-infused quinoa, compressed arugula, shaved fennel, sesame-crusted half avocado, orange segments, sesame-tahini vinaigrette, charred lemon wedge 🌿 🥚 🌿 🥛

Mains

Tortilla Espanola 19

Baked Spanish-style omelet with tomato sofrito, wilted spinach, potatoes, green onions, diced Spanish chorizo and cotija cheese 🌿 🥚

The Whole Plate 23

2 eggs your way, patatas bravas, tomato sofrito, braised bok choy, crispy pork belly, with side of roasted salsa verde 🥛 🌿
*Add 4oz Akasushi for additional \$126

Churro French

Toast 17

Texas toast crusted with churro crumble and topped with cinnamon-matcha powder, orange liqueur caramel, fresh berries 🌿 🥚 🌿

Breakfast Tacos -

Chorizo 17 Beef 21

4 corn tortillas with scrambled eggs, fresh avocado, red pickled onions, cotija cheese powder, refried beans and roasted salsa verde 🌿 🌿 🥚 🌿

Sides

Bacon 5

Sausage 5

Toast 3

Two Eggs 5

Vegan Eggs 6

Three Warm Muffins 11



VEGAN

VEGETARIAN

GLUTEN FREE

DAIRY FREE

NUT FREE

CHEF SIGNATURE

We encourage sharing all menu items

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Brunch

Starters

Pan Con Tomate 17

Toasted ciabatta, heirloom tomato, Spanish chorizo, avocado, compressed arugula, fried eggs, cotija cheese 🌿

Morning Empanadas 21

3 crispy empanadas filled with adobo shredded beef, roasted peppers, cotija cheese served with 2 fried eggs and drizzled with Yuzu avocado crema 🌿

Aztec Ceviche Tower 35

Cured shrimp, octopus, red snapper, cucumber, red onion, shishito peppers, avocado, lime, cilantro, watermelon leche de tigre, chili crisp served with wonton chips and totopos

Szechuan Patatas Bravas 13

Crispy fingerling potatoes tossed with Szechuan pepper sauce cotija cheese and Yuzu avocado crema 🌿

Saffron-Honey Sesame Bowl 21

Warm saffron-infused quinoa, compressed arugula, shaved fennel, sesame-crusted half avocado, orange segments, sesame tahini vinaigrette, charred lemon wedge

Fruit Salad 11

Watermelon, honey dew, pineapple, cantaloupe and fresh berries ✓ 🌿

Kimchi Caesar Salad 8

Romaine lettuce tossed with house kimchi Caesar dressing, light tempura anchovies, Grana Padano cheese, crispy wonton strips

Hummus & Shishito Peppers 15

Curry chickpea hummus, furikake blistered shishitos, herb salad, escabeche, chickpea chicharron, wonton chips 🌿 ✓ 🌿

Mains

The Whole Plate 23

2 eggs your way, patatas bravas, tomato sofrito, braised bok choy, crispy pork belly, and roasted salsa verde 🌿 🌿

*Add 4oz Akasushi for additional \$126

Churro French Toast 15

Texas toast crusted with churro crumble and topped with cinnamon-matcha powder, orange liqueur caramel, fresh berries 🌿 🌿

Breakfast Tacos- Chorizo 17 Beef 21

4 corn tortillas with scrambled eggs, fresh avocado, red pickled onions, cotija cheese powder, refried beans and roasted salsa verde 🌿 🌿 ✓

Osaka Burger 21

8oz beef patty, ponzu-honey glaze, charred shishito peppers, pickled onion, compressed arugula, yuzu avocado mayo, cotija cheese, brioche bun and house curry chips 🌿 🌿 🌿

Korean Berkshire Pork Belly 25

Slow-cooked pork belly, gochujang-honey glaze, saffron escabeche, toasted peanuts, herb salad and pickled daikon, white rice 🌿 🌿

5 Spice Roasted Cauliflower 29

Curry mole, shishito herb salad, pickled daikon radish 🌿 ✓ 🌿

Breakfast Tofu Bowl 17

Tofu, scrambled vegan eggs, wilted spinach, roasted potatoes. black beans, green onions topped with torched avocado slice and chili oil ✓

Vegan Tortilla Espanola 19

Baked Spanish omelette with tomato sofrito, wilted spinach, potatoes, green onions and black beans topped with vegan cheese ✓



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Drinks

Coffee

- Drip Coffee 4
- French Press 5
- Espresso 5
- Americano 6
- Cafe Au Lait 6
- Flat White 6
- Cold Brew 6
- Latte 8
- Cappuccino 8
- Macchiato 8
- Golden Turmeric Latte 8

Tea

- Yerba Mate 4
- Hot Tea Selection 4
- Matcha Latte 8
- Chai Latte 8
- London Fog Latte 8

Syrups

- Caramel
- Cinnamon
- Hazelnut
- Lavender
- Peach
- Raspberry
- Vanilla

Juices 4

- Apple
- Cranberry
- Grapefruit
- Orange
- Pineapple

Sodas 3

- Coke
- Coke Zero
- Diet Coke
- Ginger Ale
- Lemonade
- Mr. Pibb
- Sprite

Zero Proof 12

- Chocolate Espresso
- Mango Chamoy Fizz
- Virgin Mule
- Yuzu Flor
- Horchata Agua Fresca
- Jamaica Agua Fresca

House Specials

- Bloody Mary 11
- Screwdriver 11
- Bulldog 11
- Mimosas 12
- Irish Coffee 12
- Aztec Coffee 12
- Michelada 12



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