



MENÚ

SANTO WEEKEND BRUNCH

⚡ 1,090 THB ++ PER PERSON ⚡

12 - 3 PM (SATURDAY & SUNDAY) FROM 21 DECEMBER
(ALL SERVED BY PIECE)



★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ **STARTERS** ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

CEVICHE TOSTADA (F)

SEA BASS, TOMATO, CUCUMBER, RED ONION, AVOCADO AND FRESH DILL SERVED IN A CORN TOSTADA.

PANUCHO DE COCHINITA

COCHINITA PIBIL ON A POACHED MINI TORTILLA, WITH REFRIED BEANS, BABY BANANA AND XNIPEC SAUCE.

SOPA DE TORTILLA (V)

TOMATO BASE, DEEP FRIED TORTILLA JULIENNE, FETA CHEESE, AVOCADO, CHILE ANCHO.

CHILLES RELLENOS

STUFFED THAI BELL PEPPER, COVERED IN AN EGG BATTER AND SERVED ON TOP OF A CHIPOTLE AND TOMATO SAUCE JUST LIKE GRANDMA USED TO MAKE.

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ **TACOS** ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

CHICKEN ADOBO

JUICY CHICKEN THIGHS, SERVED WITH BEANS, AVOCADO SAUCE, AND PICKLED RED ONION ON A CORN TORTILLA.

BEEF CHEEK

CORN TORTILLAS, SLOW COOKED BEEF CHEEKS, TOPPED WITH RED PICKLED ONION AND CORIANDER.

PASTOR

AL PASTOR GRILLED PORK, CORN TORTILLA, RED ONION, CORIANDER, PINEAPPLE.

JACK FRUIT SOPE

THICK CORN TORTILLAS, WITH PINTO BEANS, JACKFRUIT SOUR CREAM AND AVOCADO SAUCE.

JBAJA CAULIFLOWER

MEXICAN BATTERED CAULIFLOWER, LETTUCE TORTILLA, SRIRACHA HONEY SAUCE.

QUESADILLA

(BEEF, CHICKEN, MUSHROOM)
CENTRAL MEXICO STYLE QUESADILLAS, DEEP FRIED CORN TORTILLA AND FILLING CHOICE OF CHICKEN TINGA, GROUND BEEF OR MUSHROOMS ALL WITH CHEESE AND DECORATED WITH SOUR CREAM AND LETTUCE.



★ ★

(V) Vegetarian (S) Shellfish (F) Fish (D) Dairy (E) Egg

ALL PRICES ARE IN THAI BAHT, SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.



MENÚ



SANTO WEEKEND BRUNCH



12 - 3 PM (SATURDAY & SUNDAY) FROM 21 DECEMBER



A LA CARTE

TORTA CUBANA 400

PORK LEG, SAUSAGE, EGG, CHORIZO CHICKEN, AND BEANS SERVED IN MEXICAN TELLERA, WITH AVOCADO, RED ONION AND TOMATO, SERVED WITH SARATOGA CHIPS AND PICKLED JALAPEÑOS.

TORTA DE BIRRIA 380

SLOW COOKED BEEF BIRRIA CHEESE, RED ONION, CORIANDER, AVOCADO SAUCE, SERVED A WITH BIRRI BROTH WITH SARATOGA CHIPS AND PICKLED JALAPEÑOS.

ENFRIJOLADAS 320

PIECES OF CORN TORTILLA SRUFFED WITH SCRAMLED EGG, WITH TOMATO, ONIONS AND GREEN CHILLIE, SERVED WITH BEANS SAUCE, SOUR CREAM, AVOCADO AN CHORIZO.

GREEN OR RED CHILAQUILES 280

CORN CHIPS WITH SAUCE OF YOUR CHOICE, RED ONION, SOUR CREAM, MELTED CHEESE AND CORIANDER.

WITH SHRIMP OR RIB EYE 380

WITH CHICKEN 340

WITH EGG 300

PAMBAZO 280

MEXICAN TELLERA FILLED WITH CHORIZO AND BAKED POTATOS, DROWNED IN A GUAJILLO SAUCE AND SEARED IN A HOT TOP, SERVED WITH LETTUCE, SOUR CREAM AND FETA CHEESE. (VEG AVAIALABLRE)

PAMBAZO 280

MEXICAN TELLERA FILLED WITH CHORIZO AND BAKED POTATOS, DROWNED IN A GUAJILLO SAUCE AND SEARED IN A HOT TOP, SERVED WITH LETTUCE, SOUR CREAM AND FETA CHEESE. (VEG AVAIALABLRE)

MOLLETES 280

WHITE BREAD WITH BEANS AN CHEESE, SERVED WITH PICO THE GALLO. CHOOSE BETWEEN CHORIZO, BACON, OR JACKFRUIT CHORIZO AS A TOPPING.

TENDER BURRITO

BEEF TENDERLOIN, WITH BEANS, EGG, AVOCADO AN CHEESE, PERFECT FOR A REAL MEXICAN BRUNCH.

PESCADILLAS O CAMARONILLAS 160

CORN TORTILLA STUFFED WITH STIR FRY SEA BASS OR WHITE PRAWNS AND PARSLEY, GARLIC ,ONION AND TOMATO. SERVED WITH AVOCADO AND MACHA SAUCE.



HUEVOS AL GUSTO

BENEDECTINOS CHIPOTLE 290

POACHED EGGS SERVED WITH CURED SALMON IN A BRICHOE BREAD WITH MORITA HOLANDESE SAUCE AND MIX LETTUCE SALAD.

HUEVOS RANCHEROS 200

TWO PIECES OF FRIED EGG SERVED WITH RED CHIPOTLE SAUCE ON TOP OF A POACHED CORN TORTILLA, SERVED WITH BEANS AND CORN CHIPS.

HUEVOS DIVORCIADOS 200

TWO PIECES OF FRIED EGG SERVED WITH RED AND GREEN SAUCE, SERVED WITH BEANS AND CORN CHIPS.

MEXICAN EGGS 200

SCRAMBLED WITH CHILLY, TOMATO AND ONION, SERVED WITH BEANS AND CORN CHIPS.



Vegetarian



Shellfish



Fish



Dairy



Egg

ALL PRICES ARE IN THAI BAHT, SUBJECT TO 10% SERVICE CHARGEAND. APPLICABLE GOVERNMENT TAX.