



Starters

- Guac & Chips 10**
- Gulf Shrimp Ceviche 14**
- Sweet Fried Plantains 8**
- Yuca Frita con Chicharron 10**
- Spicy (Mild) Chicken Tamale 6 (seasonal)**
- Homemade Sweet Corn Tamale 5**
- Guac & Gulf Shrimp Tostadas 12**
- Refried Beans & Avocado Tostadas 8**

Brunch Favorites

add side of sweet plantains or pupusas to any entree 3

- Hangover Huevos Macarena 14**
House garlic hash brown potatoes, smothered onions, spices and Spanish crumbled chorizo topped with two eggs
- Vegan Bliss 14**
Sweet corn tamale, pupusa, and 1 black bean tostada topped with sauteed portabellas, tomatoes, onions and garlic
- Tropical Shrimp & Avacado Salad 14**
Organic greens topped with olive salad, avacado, latin slaw, cucumbers, tomatoes, and jumbo shrimp (available with grilled chicken)
- Huevos Al Jardin 14**
3 eggs served on a bed of stewed tomatoes, organic spinach, portabellas, onions and garlic, served with corn tortilla chips
- Pork Chop & Eggs 14**
Marinated Premium Pork served with scrambled eggs & homemade hash brown potatoes
- Steak & Eggs 18**
Premium steak served with scrambled eggs & homemade hash brown potatoes
- Ropa Vieja 18**
Hand-pulled choice brisket sauteed with caramelized onions, bell peppers, tomatoes in a garlic sauce

Breakfast Burrito Bar

choose 1 side: refried beans, yellow rice, sweet plantains or green salad · Add a pupusa to any burrito for only \$3

- Americano 11**
Bacon, hash brown potatoes, American cheese & eggs
- Cosmopolitano 11**
Smoked chorizo, hash brown potatoes, cheese & eggs
- Vegan 11**
Avocado, Spanish rice, beans & smothered veggies
- NOLA 11**
Hot sausage patty, hash brown potatoes, American cheese & eggs
- Vegetariano 11**
Avocado, hash brown potatoes, American cheese & eggs
- Southern 11**
Fried chicken tenders, hash brown potatoes, cheese & eggs

Signature Classics

- Pupusa Platter 15**
3 traditional pupusas, refried beans, sweet plantains, green salad & crema
- Salvadoran Breakfast 15**
Chicken tamale, one mixed pupusa, refried beans, sweet fried plantains, crema, avocado & salad
- Pupusas & Flautas 16**
2 traditional pupusas and 2 organic chicken flautas, beans & plantains
- Isabela's Mayan Chicken 15**
Organic chicken breast, potatoes, string beans, Mayan spices, served with saffron rice, salad & garlic bread
- Central American Breakfast 15**
Huevo ranchero, one mixed pupusa, refried beans, Argentinian chorizo, avocado, sweet fried plantains & crema
- Vegetarian Spanish Breakfast 14**
Sweet corn tamale, cheese pupusa, refried black beans, sweet fried plantains & avocado
- Huevos Rancheros 13**
2 huevos rancheros, refried black beans, smoked chorizo, sweet fried plantains & crema

Pupusas - What's Your Type?

Our Premium pupusas are served a la carte in orders of 3
100% organic corn flour, gluten free

- Traditional (mixed) -Cheese, Pork & Beans 10**
- Beans & Cheese 10**
- Vegan (Black Beans, Spinach, Mushrooms & Garlic) 10**
- Cheese & Chicharron 11**
- All Cheese or All Chicharron 11**
- Portabella, Red Pepper & Cheese 11**
- Shrimp & Cheese 11**
- Spinach, Garlic & Cheese 11**

Drinks

- Aguas Frescas (selection varies daily) 4.50**
Blackberry, Passion Fruit (sugarless), Tamarind, Mango or Horchata
- Jet Fuel Iced Coffee 5**
- Bottomless Coffee or Hot Tea 3.50**
- Organic Hibiscus Iced Tea 4**
- Orange Juice 4**
- Sparkling Mineral Water 4**
- American Sodas 3**
- Imported Mexican Sodas 4.50**

Weekday Lunch Specials \$10

served until 3pm (not available on holidays)
-selection varies daily-

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| Grilled Chicken | Tropical Chicken Salad |
| Grilled Pork Chop | Soup & Tropical Salad |
| Hamburger Steak | Huevos Rancheros |
| Soup & Pupusa | Guacamole Tostadas (vegan) |
| Chicken Flauta Lunch | Yuca Frita con Chicharron |