

BIENVENIDO
MEXICO CITY BRUNCH

ENTRADAS

- FRESH FRUIT BOWL** Greek yogurt | housemade granola V,N 15
- GUACAMOLE** chile serrano | cilantro | onion VG 14
add salsas | roasted tomato + tomatillo 3
add chapulines | grasshoppers 6
- QUESO ASADO** roasted tomatoes | queso Oaxaca | avocado | chipotle crema | Mexican oregano V 13
- PANCAKES** tall stack | fresh berries | whipped cream V 15
- PAPAS BRAVAS** roasted & fried Kennebec potatoes | crispy jalapeños | avocado crema V 11
- WINTER SALAD** mixed lettuce | avocado | persimmon | Cara Cara orange | pomegranate | crisped queso fresco | watercress | chipotle tamarind vinaigrette V 18
add chicken 6 | steak 8
- TUNA TOSTADAS** seared yellowfin tuna | fried leeks | citrus | chipotle aioli 17
- CHIPS & SALSAS** guajillo & roasted tomato | tomatillo mint VG 5

PLATOS

- QUESABIRRIA** lamb & queso Oaxaca quesadillas | avocado | sesame seed & chile de arbol salsa | onion & cilantro | lamb jus 26
- 24-HOUR CARNITAS** pickled vegetables | avocado | onion | cilantro | tomatillo salsa | corn tortillas 27
- COCONUT CAMPACHANO** white gulf shrimp | flounder | bay scallops | lime | avocado | serrano | onion | cilantro | leche de coco & chile de árbol marinade | tortilla chips 21

ACOMPÑAMIENTOS

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|----------------|--------------------|
| TWO EGGS 5 | PINTO BEANS 4 |
| BACON 6 | BLACK BEANS 4 |
| AVOCADO 5 | PORK PINTO BEANS 4 |
| MEXICAN RICE 4 | |

HUEVOS

- HUEVOS RANCHEROS** corn tortillas | salsa roja | black beans | avocado V 18
- CHILAQUILES CON POLLO** grilled chicken | white onion | crema | queso Cotija 20
choose salsa verde | salsa roja
- ENFRIJOLADAS** scrambled eggs | housemade chorizo rojo | black bean purée | onion | fried plantain | crema | queso Cotija 18
- TRES DIVORCIADOS** fried eggs | corn tortillas | salsa roja, salsa verde & Oaxacan mole | papas bravas 18
- FARMER'S MARKET OMELETTE** summer vegetables | avocado | salsa morita V 20
- SOPES DE POLLO** chicken tinga | poached eggs | applewood smoked bacon | guacamole | salsa tatemada 20

TACOS *two / four per order*

- BREAKFAST TACOS** scrambled eggs | black beans | tomatillo salsa | pico de gallo | pickled vegetables V 13/23
- TROMPO** achiote marinated & spit roasted pork | caramelized pineapple salsa | cilantro | onion 14/25
- CARNE ASADA** flank steak | tomatillo salsa | caramelized red onion | cilantro 16/29
- PORK BELLY** pickled red onion | onion | cilantro | salsa verde 14/25
- POLLO ADOBADO** grilled chicken breast | guajillo | guacamole | pickled red onion | roasted tomato salsa 14/25
- BAJA-STYLE COD** pico de gallo | mint | avocado, wasabi & parmesan aioli 16/29 *available grilled*
- SAUTÉED SHRIMP** cabbage slaw | black bean purée | avocado | pico de gallo | macha aioli 15/27
- CRISPY POTATO** tomato | avocado | lettuce | crema | queso fresco | chipotle aioli | tatemada salsa V 12/21
- BATTERED CAULIFLOWER** cabbage slaw | pickled red onion | macha aioli | lime V 13/23

DULCES

- BUÑUELOS** Mexican doughnuts | sugar dust | Oaxacan chocolate sauce V 10
- MANGO MEZCAL MOUSSE** mango & mezcal reduction | lightly whipped mousse | granola crumble V 10
- FLAN NAPOLIATNO** cream cheese | vanilla | caramel | strawberry compote | mint V 10
- CHURROS** chocolate fudge sauce V 10

V = vegetarian | VG = vegan | N = contains nuts

Consumption of raw or uncooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

Copita adds a 4% surcharge to offset employee health insurance costs and other wage and benefit increases.
20% gratuity is added to parties of 8 or more guests.