

**WHITEXIC
CANS**



Mexican Food

BRUNCH · LUNCH · DRINKS · FRIENDS

BRUNCH

Para la mesa

GUACAMOLE TROPICAL (V, GF)

\$15

Avocados, cilantro, onion, lime juice, jalapeños, mango, jicama, grilled pineapple, pomegranate and pumpkin seeds.

TUNA TOSTADITAS:

\$17

Mini flour tostadas, pan-seared sushi-grade tuna loin, adobo chile, mango pico de gallo, chipotle aioli, sesame oil.

ENSALADA DE SANDIA

\$15

Baby arugula, pumpkin seeds dressing, queso fresco watermelon balsamic reduction.

CEVICHE SAL Y LIMÓN (GF, DF)

\$22

Panko-crusted, trio of cheeses, grilled corn, chile guava dipping sauce.

COCTEL DE MARISCOS(DF, GF)

\$23

Shrimp, sea bass cured in lime, octopus chile de arbol coctel sauce, green olives, avocado.

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Del comal

TACOS

(Made with nixtamal 3 per order)

AGUACATE:

\$19

Crispy avocado, apple/jicama coleslaw, queso fresco.(VEG)

POLLO:

\$21

Adobo chicken crackling, guacamole, grilled pineapple, cotija cheese, chipotle crema. (GF)

ENTRANA:

\$26

Grilled skirt steak, rajas poblanas, cheese crust.



PULPO:

\$26

Cheese crust, grilled octopus citrus marinade.



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De la chef

PAN FRANCES (VEG)

\$17

Brioche, coconut milk, star anis, corn flakes crust, cinnamon maple syrup, berries.

Add bacon +4

Add egg +4

PAN TOSTADO CON AGUACATE (V)

\$16

Fresh made toasted bread, avocado, chipotle aioli, pico de gallo, queso fresco.

Add poached egg +4

Add bacon +4

HUEVOS DIVORCIADOS (GF)

\$23

Crispy corn tortillas, black beans, avocado, queso fresco, fried eggs, salsa verde, salsa roja, with crispy pork belly.

BURRITO

\$18

Flour tortilla, black beans, scramble eggs, chorizo, cheese, Mexican home fries.

HUEVOS DE BENITO

\$25

Jalapeño corn cake, smoke salmon, poach eggs, poblano hollandaise, mexican home fries.

TRES LECHE PANCAKES

\$16

Mexican tres leches homemade flavor, thick and fluffy buttermilk pancakes finished with whipped butter and maple syrup. Golden on the outside, soft and airy inside.

Add egg +4

Add bacon +4

De la chef

CHILAQUILES (GF)

Tortilla casserole, salsa verde y roja, cheese, fried egg.

- **DEL MERCADO:**

Saute spinach, mushrooms, rajas poblanas.(VEG)

\$18

- **POLLO**

Smoky pulled chicken

\$20

ASADA CON HUEVOS (GF)

Grilled skirt steak, fried eggs, Mexican home fries, cilantro chimichurri.

\$30

TORTA AHOGADA

Crispy pork belly, avocado, chipotle aioli, salsa verde y roja, cotija cheese.

\$17

OMELETTE DE LA GRANJA

3 eggs omelette with seasonal vegetables and chihuahua cheese.

\$17





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