

Juice & Smoothies

Orange Juice

freshly squeezed 7

Green Juice

recharge and revitalize with a blend of nature's goodness, freshly made with spinach, celery, parsley, cucumber, green apple and a zesty squeeze of lemon 7

Berry Bliss Almond Smoothie

a delectable fusion of blackberries, raspberries, strawberries, blended with our homemade almond syrup and creamy almond milk 8

Sunrise Mead Smoothie

a vibrant blend of pineapple, peaches, red seedless grapes and kiwi infused with our homemade rosemary mead 8

Refreshing Drinks

Acqua Panna 1L 7 | San Pellegrino 1L 7 | Limonada Casera (whole lime and peel) 6 | Iced Tea 3 | Topo Chico 4
Aguas Frescas (natural & homemade jamaica, tamarindo, horchata) 6 | Mexican Coke 4 | Fountain drink 4

Coffee, Hot Drinks & Tea

House Coffee 5 | Americano 4 | Cappuccino 5 | Latte 5 | Cortado 5 | Macchiato 4 | Espresso 4
Espresso Tonic 5 | Affogato 6 | Red Eye 5 | Bombón 6 | Iced Latte 6 | Iced Cajeta Latte 7 | Cafe Horchata 7
Cafe Chocolate Abuelita 6 | Chocolate Abuelita 5 | Chai Latte 6
Hot Tea (Chamomille, Green Tea, English breakfast, Mint, Lemon & Ginger) 3

Brunch Specialties

Yogurt Parfait

greek yogurt infused with a hint of Mexican vanilla, homemade granola, strawberries and cantaloupe 12

Ensalada de Frutas

delightful medley of fresh fruits selected by our chef served with honey and greek yogurt 9

Salmon Avocado Toast*

toasted bolillo, sliced avocado, cucumber, tomato, sesame oil, fried capers, jalapeño, smoked salmon and house balsamic glaze 15

Chilaquiles con Pollo

homemade tortilla chips and chicken coated in our red or green salsa, queso fresco, sour cream and refried beans 15 mole +2

Migas con Huevo

scrambled eggs with homemade tortilla chips, ham or savory chorizo, melted cheese, refried beans and salsa 13

Huevos Rancheros

eggs served over homemade corn tortillas, covered in red and green salsa, crispy bacon, lettuce, refried beans and toast 13 mole +2

Molletes

sliced bolillo bread spread with refried beans, melted cheese and pico de gallo 10 add chorizo or chilaquiles +3

Omelette de Chilaquiles

egg omelette filled with homemade tortilla chips smothered in warm green and red salsa or mole, sour cream, queso fresco and refried beans 15

Huevos con Chorizo

scrambled eggs with rich savory chorizo, refried beans, salsa and homemade corn or flour tortillas 13

Huevos a la Mexicana

eggs scrambled with trio of tomatoes, onions and jalapeños, refried beans, salsa and homemade corn or flour tortillas 13

Mexican Eggs Benedict

a delicious twist on a classic features an English muffin topped with poached eggs, tender barbacoa and our renowned homemade mole sauce, served with breakfast potatoes 14

Eggs Benedict

poached eggs with ham and velvety hollandaise sauce served on a toasted English muffin, breakfast potatoes 12

Machaca Norteña

scrambled eggs, dried beef, sautéed onion, jalapeño, refried beans, salsa and homemade corn or flour tortillas 14

Custom Omelette

choice of three ingredients and served alongside breakfast potatoes 13 extras +1 each american cheese | mozzarella | ham | turkey | bacon | onion | spinach | tomato | jalapeño | chorizo | bell pepper | mushroom

Mexican Waffle

baked with pearl sugar, crowned with perfectly cooked eggs, sausage, served with syrup and avocado 12

Tortas

sliced bolillo bread, choice of filling, served with salsa 13 cochinita pibil | cubana | eggs with chorizo | milanesa

Appetizers

Mexican Cheese Board

grilled panela cheese, manchego cheese, oaxaca cheese, cotija cheese, sliced chiles toreados, avocado, bolillo bread, pecans, crema mexicana and rich honey 17

Octopus Timbal

grilled octopus on a bed of arugula, cherry tomatoes and potatoes drizzled with roasted pepper sauce and a finishing touch of cilantro oil 15

Melon Prosciutto

ripe cantaloupe and delicate prosciutto arranged on a bed of fresh arugula and our house balsamic glaze 13

Chunky Guacamole & Chicharrones

diced avocado, zesty lime juice and pico de gallo perfectly paired with crispy fried pork rinds 14

Queso Fundido

oven melted cheese with savory chorizo, ground beef, beef or chicken and homemade corn or flour tortillas 10

Gorditas de Chicharron Prensado

thick corn pockets with crispy pressed pork skin, lettuce, onion, cilantro, queso fresco, sour cream and tomatillo salsa 12

Acapulco Cocktail*

shrimp, fish or mix in our signature spicy house sauce with avocado and pico de gallo, homemade chips 15

Ceviche de Pescado*

fresh fish marinated in lime juice mixed with vibrant pico de gallo on a crispy homemade flour base and chips 15

Tapas Mexicanas

savor a variety of our traditional dishes | 1 sope | 1 mole enchilada | 1 chicken flauta | 1 tamale in red salsa 15

Sopes

four mini corn masa cakes topped with refried beans, chicken or chorizo, queso fresco, sour cream, lettuce and salsa 12

Chips & Queso

warm crispy homemade chips and a rich creamy queso dip 9 ground beef +2

Nachos

homemade chips layered with refried beans, beef, chicken or ground beef, guacamole, cheese blend, sour cream, pico de gallo and jalapeños 14

Greens

Tostadas de Nopal

homemade toasted tortillas topped with refried beans, tender cactus, queso fresco, tomato, onion and cilantro, served with salsa morita 13 chicken or avocado +3

Ensalada Cesar

fresh romaine lettuce, croutons, shaved parmesan cheese and homemade dressing 13 chicken +5 salmon +10

Strawberry & Spinach Salad

fresh spinach, strawberries, pecans, goat cheese and homemade strawberry vinaigrette 15 chicken +5 salmon +10

Apple & Avocado Salad

fresh mixed greens, golden apples, cranberries, pecans, goat cheese, avocado and homemade vinaigrette 15 chicken +5 salmon +10

Tenderloin Salad

fresh mixed greens, tomatoes, goat cheese, homemade balsamic vinaigrette and thinly sliced tenderloin 21

Soups and Pastas

Pozole

traditional soup with hominy, pork and red chiles, served with lettuce, onions, refried beans, homemade tostadas and avocado cup 8 bowl 14

Tortilla Soup

a creamy tomato base with chicken, avocado, sour cream, queso fresco and homemade crunchy tortilla strips cup 7 bowl 10

Consome de Pollo

a heartwarming rich chicken broth with rice, chicken, avocado and queso fresco cup 6 bowl 9

Fideo Seco

thin fideo noodles simmered in a tomato sauce infused with chile pasilla, queso fresco, sour cream and avocado 12

Shrimp Chipotle Pasta

linguini coated in a homemade chipotle salsa, whole shrimp and garlic butter bolillo bread 17

Linguini a la Diabla*

coated in a spicy homemade tomato sauce, shrimp, black mussels, octopus and garlic butter bolillo bread 19

Enchiladas

Mole Enchiladas

homemade corn tortillas filled with chicken, covered in our renowned homemade mole sauce, topped with queso fresco, sour cream and sesame seeds, served with rice and refried beans 16

Green or Red Enchiladas

homemade corn tortillas filled with chicken, covered in salsa, melted cheese and sour cream, served with rice and refried beans 15

Tomatillo Enchiladas

thinly sliced sizzling steak paired with two chicken fajita green enchiladas, rice, refried beans and avocado 23

Enfrijoladas

comforting enchiladas filled with chicken, melted cheese or eggs drenched in a warm and creamy bean salsa, topped with sour cream, queso fresco and savory chorizo 15

Sizzling Fajitas

Seafood Fajitas*

grilled lobster tail, 10 seared scallops and shrimp on a bed of grilled vegetables and chipotle rice, served with a blend of clarified garlic-infused butter and fresh parsley, chile toreado and homemade corn or flour tortillas 42

Fajitas Poblanas

beef, chicken or vegetables with charred poblano peppers, bacon, melted cheese, onions and tomatoes, served with rice, pico de gallo, guacamole, refried beans and homemade corn or flour tortillas
For one 19 shrimp +3 | For two 37 shrimp +5

Fajitas Mexicanas

beef, chicken or veggies with grilled tomatoes, onions, mushrooms and jalapeños, served with rice, pico de gallo, guacamole, refried beans and homemade corn or flour tortillas
For one 19 shrimp +3 | For two 37 shrimp +5

Tacos

Bistec

three homemade corn tortillas and finely chopped tender steak served with onion, cilantro and jalapeño salsa 14 add cheese or chorizo +2

Tacos Arrachera

cheese crusted tortillas and thinly sliced beef served with onion, cilantro and jalapeño salsa 15

Carbon

three homemade corn or flour tortillas and chargrilled beef or chicken, smoked at table and served with pico de gallo, guacamole, rice and refried beans 15

Barbacoa

three homemade corn tortillas and slowly cooked tender beef served with onion, cilantro and salsa borracha 13

Carnitas

three homemade corn tortillas and slow roasted marbled pork served with onion, cilantro and habanero salsa 13

Cochinita Pibil

three homemade corn tortillas and Mayan slow roasted pork braised in achiote topped with pickled onions served with habanero salsa 13

Pastor

three homemade corn tortillas, marinated pork, grilled pineapple, served with cilantro, onion and jalapeño salsa 12

Doraditos

crispy rolled tacos with savory chorizo, potatoes and cheese topped with sour cream, lettuce and jalapeño salsa 12

Antojos Caseros

Chicharron en Salsa Verde

pork rinds drenched in homemade green sauce served with refried beans and homemade corn or flour tortillas 12

Quesadillas Fritas

homemade masa tortillas stuffed with melted cheese fried until crispy, topped with sour cream and queso fresco served with savory chorizo and jalapeño salsa 13

Tres Tamales

delight in a variety of freshly steamed tamales | chicken in red salsa | pork in green salsa | chicken in mole 16

Chicken Flautas

crispy rolled tacos covered in homemade green sauce, queso fresco, sour cream, guacamole and pico de gallo 14

Chicken Tostadas

toasted tortillas, refried beans, shredded chicken, lettuce, tomato, sour cream, queso fresco, avocado and jalapeño salsa 15

Chile Relleno

battered poblano pepper filled with choice of beef, chicken or cheese covered in warm homemade red salsa, served with rice and refried beans 19

Quesadilla

filled with cheese and beef, chicken or vegetables served with pico de gallo, sour cream and guacamole 14

Dinner Specialties

Huachinango

red snapper marinated in achiote and zesty lemon sauce, savory chorizo, and the subtle heat of chile guajillo, topped with crispy fried sunchoke, served alongside creamy mashed potatoes 26

Pan Seared Salmon*

tender salmon with a homemade velvety lime-infused sauce, served alongside creamy mashed potatoes and grilled vegetables 24

Pescado a la Veracruzana*

catch of the day sautéed with a rich medley of tomatoes, briny olives, aromatic bay leaves and zesty capers, served alongside creamy mashed potatoes 24

Braised Beef

beef slowly cooked for 8 hours on a corn puree base topped with our renowned homemade mole sauce and sesame seeds 28

Lamb Shank

slow-braised lamb marinated in our exclusive tres chiles salsa, served with a rich and flavorful au jus, alongside creamy mashed potatoes 38

Filet Mignon*

8oz beef tenderloin served with couscous and arugula on a roasted pepper sauce, crowned with grilled shrimp in a capers lemon butter sauce 39

Prime T-Bone

seared prime t-bone enhanced by a blend of black pepper, tequila and mezcal sauce, served alongside potatoes roasted in clarified garlic butter and rosemary, smoked at table 36

Carne Asada a la Tampiqueña

thinly sliced steak, accompanied by a delightful enchilada or chilaquiles, served with refried beans, rice and guacamole 24

Pechuga de Pollo

tender chicken breast coated in our homemade green salsa or renowned homemade mole sauce, sprinkled with sesame seeds, served with rice and homemade corn or flour tortillas 19

Sides

Homemade Corn Tortillas 3 | House Salad 7 | Chilaquiles 7 | Sope 4 | Gordita 5 | Two enchiladas 8
Tostada de Pollo 8 | Tostada de Nopal 7 | Two eggs any style 3 | Chicharrones 6 | Breakfast Potatoes 4
Grilled Veggies 6 | Steamed Veggies 6 | Nopales 4 | Chiles Toreados 4 | Mashed Potatoes 5
Pure de Maiz 7 | Refried Beans 3 | Chunky Guacamole 6 | Avocado 4 | Rice 4 | Chorizo 4
Bacon 3 | Mole 4 | Cheese dip 4 | Bolillo 3 | Toast 2

*Indulge in elegance,
savor the comfort,
and sip artistry
at Caffè Di Fiore, welcome!*

A gratuity of 18% will be added to parties of 6 or more

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.