



## REPOSADO

### BRUNCH

#### *DESAYUNOS ESPECIALES ~ Breakfast specialties*

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##### CHILAQUILES / 11

Corn tortilla strips tossed in guajillo chile salsa, two eggs any style, on a bed of black beans with avocado, queso Añejo and cilantro

##### TORTA DE TOCINO Y HUEVO / 10

Fried bacon & egg sandwich, queso fresco, red onions, bacon, avocado, chipotle spread, pickled jalapeños, tomatoes

##### CHIPOTLE BEEF BENEDICT / 15

Grilled chipotle seasoned filet mignon, toasted English muffin, roasted poblano hollandaise sauce, home fried potatoes

##### IBARRA FRENCH TOAST / 11

Brioche bread dipped in a chocolate flavored custard, requeson cheese, fresh berries, piloncillo canela syrup

##### HUEVO QAXAQUEÑOS / 11

Fresh corn tortillas, black beans, fried eggs, Hobbs bacon, mole poblano, avocado, queso fresco

##### BRIOCHE FRENCH TOAST / 11

Pure Vermont maple syrup, butter

##### CLASSIC EGGS BENEDICT / 13

Poached eggs, smoked pork loin, English muffin, hollandaise sauce, home fried potatoes

##### TAQUITOS DE PUERCO Y TOCINO / 11

Crispy pork taquitos, bacon, apples, two fried eggs

##### DESAYUNO AL GUSTO / 10

Two eggs any style with bacon or chorizo, home fried potatoes, toast

#### *APERITIVOS ~ Small Plates*

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##### GUACAMOLE / 8

Avocado, cilantro, lime juice, shallots, tomato, Serrano chile, queso añejo served with freshly made chips

##### SOPITOS / 9

Three crispy masa delicacies topped with Asada & guajillo salsa, Carnitas & salsa fresca, Pollo & salsa verde

##### CALAMARES FRITOS / 9

Crispy masa crusted calamari, jalapeño remoulade

##### QUESO FUNDIDO / 9

Oaxacan style cheese fondue with rajitas, shiitake mushroom, & handmade tortillas

##### CAYO DE HACHA Y CAMARÓN / 12

Scallops & prawns in tequila butter, sweet garlic, guajillo chile

##### EMPANADAS DE CORDERO / 9

Two braised lamb turnovers with chipotle, min, figs, shiitake mushroom, served with roasted plantain & arbol sauce, sunflower sprouts

##### TACOS DE LA CALLE / 12

Four "street" tacos  
Asada & guajillo salsa, Carnitas, Pollo & salsa verde, Pescado & mango salsa fresca

##### GORDITA DE LANGOSTA / 16

Maine lobster, sweet corn polenta, arugula, chile & cilantro oil served over thick handmade tortilla

##### CEVICHE DE HAUCHINANGO / 10

Red snapper, mango, habanero, pickled red onions

##### CÓCTEL DE CAMARÓN / 12

Prawn, avocado, Serrano chile, lime juice

#### *BEBIDAS ~ Beverages*

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Fresh Squeezed Orange Juice / 4

Fresh Squeezed Grapefruit Juice / 4

Cranberry Juice / 3

Mimosa / 8

Chipotle Bloody Mary / 8

Lemonade / 2.75

Coffee – Equator Roasting Company / 2

Espresso / 2.75

Cappuccino / 3.5

Latte / 3.5

Mocha / 3.75

Mexican Mocha with Chipotle Spice / 3.75

VEGETARIAN MENU AVAILABLE UPON REQUEST

236 Hamilton Avenue  
Palo Alto, CA 94301  
650.833.3151

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**ENSALADAS Y SOPAS ~ Salads & Soups**

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**ENSALADA REPOSADO / 7**

Baby greens, sweet peppers, tomato, radish, cornbread croutons, honey lime dressing

**ENSALADA MIXTA / 10**

Nopales, chayote, roasted corn, tomato, onions, queso fresco, chile lime vinaigrette

**ENSALADA DE BETABEL / 8**

Roasted beets with arugula, goat cheese, queso fresca, spiced walnuts, poblano chile, tossed in a mint vinaigrette Grilled salmon / 16

**ENSALADA CAESAR / 8**

Romaine lettuce, fire roasted corn, pepita cilantro vinaigrette, queso añejo Grilled chicken / 13 Salmon / 16 Shrimp / 16

**TOSTADA ENSALADA**

Baby greens, black beans, guacamole, pico de gallo, sautéed onions, queso añejo, cilantro vinaigrette Rotisserie chicken / 13 Grilled beef / 15 Grilled salmon / 17

**SOPA AZTECA / 7**

Traditional tortilla soup, chicken in a tomato broth with chile, queso fresca, avocado

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**PLATOS TRADICIONALES ~ Traditional Style Plates**

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**POLLO ROSTISADO CON PIPIAN / 13**

Rotisserie chicken covered with a pumpkin seed sauce, with red rice & fresh corn tortillas

**CHILE RELLENO / 13**

Roasted poblano pepper, five cheese filling, topped with roasted garlic tomato sauce and pomegranate seeds, black beans, sunflower sprout & cabbage salad in kaffir lime vinaigrette

**PESCADO ASADO / 14**

Red Snapper marinated with achiote & citrus, accompanied with jicama mango pico de gallo, green rice & handmade corn tortillas

**QUESADILLAS NORTEÑAS / 13**

"Northern style" flour quesadillas filled with grilled shrimp, mushroom, roasted onion, Oaxacan cheese, accompanied with chile de arbol salsa, refried beans, guacamole, greens

**CREPAS CON MARISCOS / 16**

Two blue corn crepes filled with fresh crab, shrimp & red snapper, topped with poblano cream sauce, accompanied with jasmine rice with toasted corn

**ENCHILADAS / 10**

Two enchiladas topped with shredded rotisserie chicken, panela cheese, guajillo salsa, cilantro mint cabbage slaw, accompanied with black beans & red rice

**COCHINITA PIBIL / 14**

Pork marinated in achiote & citrus slowly braised in banana leaves, garnished with habanero and fruit, accompanied with rice & handmade corn tortillas

**CARNE A LA PARILLA / 15**

Adobo marinated grilled skirt steak, charro beans, fried chile guero, grilled spring onions, rustic salsa

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**TORTAS ~ Mexican Style Sandwiches on Homemade Telera Bread**

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*With your choice of vegetable chips, apple chayote slaw, or small house salad*

**TORTA DE MILANESA / 12**

Breaded sirloin steak, pickled jalapeño, red onion, tomato relish, avocado, queso fresco and crema

**TORTA DE POLLO / 10**

Grilled chicken breast, pickled onion, avocado, pico de gallo, queso fresco, lettuce

**TORTA DE LOMO ROTISADO / 11**

Rotisserie pork loin, grilled pineapple, chipotle relish, manchego cheese, avocado

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**SUPLEMENTOS ~ Sides & Extras**

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**CRISPY PLANTAINS / 4****CREAMY SWEET CORN WITH RAJAS / 5****ELOTE ASADO / 6**

Grilled corn on the cob, lime, butter, cream, queso añejo

**FRESH HOMEMADE CHIPS & SALSA / 3****RICE - Red or Green / 4****BEANS - Black or Refried Pinto / 4****FIRE ROASTED VEGETABLES / 5**