

NAHITA



BRUNCH

Guacamole & Housemade Tortills Chips | 13

// ADD SEA URCHIN* +MP

// ADD SPICY KING CRAB +29

Queso Fundido with Shishito Peppers | 14

HOUSEMADE CORN TORTILLAS, PICO DE GALLO

Elote | 10

COTIJA CHEESE, LIME AÏOLI

Kale & Broccoli Salad | 12

PARMESAN, ALMONDS, CELERY, FRESNO PEPPER, DILL
LEMON VINAIGRETTE

Beef Shortrib Empanadas | 15

TOMATILLO SALSA

Papas a la Huancaína | 13

SOFT-BOILED EGG, BUTTER LETTUCE
BOTIJA OLIVE, PARSLEY

Blueberry Açai Bowl | 13

YELLOW DRAGON FRUIT, HOUSE GRANOLA, AÇAÍ, NUTS
PLANTAINS, CHIA SEEDS

Huevos Rancheros* | 15

CHORIZO SALSA RANCHERA, GUACAMOLE
HOUSEMADE TORTILLAS, SUNNY-SIDE EGGS
BLACK BEANS, PICO DE GALLO, CILANTRO

Mexican Shakshuka* | 15

ANAHEIM PEPPERS, TOMATO, CARAMELIZED ONION
QUESO FRESCO, CILANTRO, BAKED EGG

King Crab Avocado Toast* | 24

HOUSE-BAKED SOURDOUGH, AVOCADO, PICKLED ONION
POACHED EGG

Meatballs & Filet* | 19

ROASTED GARLIC YOGHURT, SAUTÉED FLATBREAD
BLISTERED SHISHITO PEPPERS, TOMATO

NY Strip Loín 8oz* | 39

28 DAY WET-AGED & 30 DAY DRY-AGED, USDA PRIME
CREEKSTONE FARMS
CHIMICHURRI, SEASONAL SALAD

TACOS

Breakfast | 12

SCRAMBLED EGGS, QUESO FRESCO, PICO DE GALLO
// ADD CRISPY BACON +4

Kabocha Squash | 12

QUESO FRESCO, PICO DE GALLO, PEPITAS

Beef Barbacoa* | 15

GUACAMOLE, PICO DE GALLO

Duck Carnitas* | 14

CABBAGE, CUCUMBER, MOLE, TOMATILLO SALSA

SWEETS

Traditional Flan | 10

Torrija | 11

SPANISH-STYLE BREAD PUDDING, BLOOD ORANGE, BLUEBERRIES, RASPBERRIES

Chocolate Croissant | 10

SEASONAL BERRIES, BITTER CHOCOLATE DRIZZLE

Sticky Cinnamon Bun | 10

BUTTERSCOTH SAUCE, TOASTED PECAN

Head Chef EFE ONOGLU

Before placing your order, please inform your server if a person in your party has a food allergy.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.