

# food diego

## Mexican Breakfast & Brunch Menu

*“¡Desayunamos!”*

### sweets

#### **mantecadas elotes**

sweet corn muffins glazed with honey-butter

#### **fruit cuernitos**

croissant-like pastries rolled with the following flavors:  
pineapple, strawberry, raspberry, apricot

#### **tres leches muffins**

mini muffins soaked with “three milks”  
not frosted

### mains

#### **huevos rancheros bake**

layers of tortillas, enchilada sauce, & refried beans. topped w cheese & sunnyside-up eggs

#### **migas texano**

scrambled eggs blended with roasted peppers and sauce-soaked tortilla chips

#### **chorizo con huevos**

pork chorizo spooned atop fluffly scrambled eggs.

#### **menudo sin tripa (*pozole*)**

beef and pork stew meat braised in heavily seasoned chicken bone broth  
hominy and onions are added but no tripe

#### **breakfast quesadillas**

filled with scrambled eggs and the following items:  
green chile, fajita veggies, ground beef, breakfast sausage

#### **sopes relenos**

fried mexican pocket breads stuffed with the following items:  
refried beans, carnitas, beef birria, shredded chicken

#### **chorizo con huevos**

pork chorizo spooned atop fluffly scrambled eggs

## sides

### **mexican rice** (v)

long grain rice cooked in tomatoes, celery, bell pepper, and onions

### **cilantro lime rice** (v)

long grain rice cooked in lemon zest and finished with chopped cilantro

### **frijoles rancheros** (v)

pinto beans cooked in aromatics with green chiles and tomatoes

### **frijoles borrachos** (v)

pinto beans cooked in aromatics and a hint of beer

### **frijoles negros** (v)

long grain rice cooked in tomatoes, celery, bell pepper, and onions

### **ensalada repollo** (v)

green and red cabbage slaw in a citrus based dressing

### **roasted zucchini** (v)

chopped zucchini roasted in blend of ground seasonings