

# Casero

RESTAURANT

BREAKFAST

## SAVORY EGGS

### BENEDICT | \$16

hollandaise sauce, poached eggs, canadian bacon  
toasted English muffin

### RANCHERO'S | \$13

sunny side up eggs, crispy tortilla, pinto beans  
grilled avocado

### FRENCH WHITE OMELETTE | \$14

baked tomatoes, sautéed spinach, goat cheese

### FRITTATA | \$15

mushroom, kale, bell peppers, red onion, broccoli raab

### CROQUE MADAME | \$14

mushroom, old fashion bechamel, fry egg

### TWO EGGS ANY STYLE | \$15

spinach, bell peppers, asparagus, mushroom, zucchini  
baby heirloom tomato salad or confit potatoes

## PANCAKES & BAGELS...

### FLUFFY JAPANESE PANCAKES | \$10

salty miso maple syrup, cacao bean powder

### BAGEL WITH HOUSE

#### CURED SMOKED SALMON | \$12

cream cheese, red onion, capers, hard boiled quail eggs  
tomato compote

### PAIN AU LAIT FRENCH TOAST | \$10

cinnamon –cardamom honey, café de olla, cocoa nibs

### GLUTEN FREE PANCAKES | \$11

banana or berries, agave syrup

## HEALTHY & NATURAL

### TROPICAL BIRCHER- MUESLI | \$9

green apple, coconut milk, almonds, wild red fruits

### GRANOLA PARFAIT | \$9

berries, skin milk or Greek yogurt

### OATMEAL | \$9

banana, raisins, chia, amaranth bar

### SEASONAL FRUIT PLATE | \$10

gluten free banana bread

### VEGAN QUESADILLA | \$14

nixtamal tortilla stuffed with peas-mashed potatoes  
cotija cheese, mexican sauce

## ESTILO CASERO

### BREAKFAST PIZZA | \$16

scrambled eggs, farm goat cheese  
zucchini, chipotle sauce

### SHORT RIB BIRRIA CHILAQUILES

#### OR TRADICIONAL | \$14

black beans, cotija cheese, sour cream, avocado  
Add scrambled or fried eggs on top | \$4

### BLT | \$16

whole wheat bread, smoked bacon, lettuce, tomato  
egg white omelette

### THE BOWL | \$14

scrambled eggs, spinach, black beans, avocado  
heirloom tomato salad, fresh cheese

### BREAKFAST BURRITO | \$14

flour tortilla, refried beans, panela cheese  
roasted tomatoes

### MACHACA | \$17

scrambled eggs with “machaca”, sofrito, flour  
tortilla, molcajete sauce, al fresco cheese

### AVOCADO TOAST | \$15

spread tomato, swiss chard, ricotta, rucola leaves

### SIDES | \$6

**Bacon**, smoke applewood

**Skirt steak**, grilled

**Chorizo**, house made

**Rosemary pork ham**, smoke

**Breakfast sausage**

**Avocado**

### CASERO SPICY SAUCES

pico de gallo | smoke roasted morita

green tomatillo sauce | mole “Mary”

## BAKERY

### HOUSE MADE TOAST BREAD | \$5

white or gluten free, whole grains & seeds, butter  
Miraflores organic honey

### SWEET BREAD BASKET | \$8

croissant, chocolatin, cinnamon roll  
Mexican concha