

remixto BRUNCH

modern mexican monthly

DRAFT MENU FOR JUNE 13

green eggs and jamón

A savory poblano chili and chaya custard tart served with chunks of ham, house made pickles and red chimichurri sauce

lechon benedict

House-baked English muffin topped with pit-roasted pork lechon, poached eggs, hollandaise sauce, and organic salad greens

pressed (hen)wich

Poached organic chicken, roasted red onion and queso oaxaca pressed between house made whole wheat griddle bread. Served with corn humita and micro greens

All dishes are 90 pesos.

extras

Crispy sweet potato hash browns, 30

Parfait of pineapple, banana, coconut "colada" cream and goat milk caramel, 40

Two sticky cinnamon buns baked in house, 40

drinks

Ancho and lemongrass-infused bloody mary, 40

Chicha de piña (pineapple punch) - as a mimosa, 40 / over ice, 25

Cold pressed Lechera iced coffee (organic roast), 35

Filter coffee from Café Cafico or assorted teas, 20

ABOUT REMIXTO

remixto is a culinary salón with a mission to connect you with quality, authentic Mexican flavors. Whether procuring, cooking or devouring it, our mission is to make you as passionate as we are.

remixto brunch is held monthly. Follow our tweets at twitter.com/remixto or check out remixto.com.

YOUR HOST



MexicaChica Getaways
inspired travel for women

Contact Claudette Elizondo for more information.
info@mexicachica.com or mexicachica.com.

OUR PURVEYORS

Mérida's Central Market

With far too many stands to mention, this expansive market provides the bulk of our ingredients. It's fresh, colorful and bursting with flavor.

Aliza Mizrahi Organic Produce

Aliza's organic farm in Cholul grows salad greens and seasonal vegetables. From time to time, organic chickens are also available. Find her at Mérida's Slow Food Market.

Café Cafico

Federico roasts the best organic coffee from Chiapas and Veracruz. Find him on Calle 58 between 47 & 49.