

remixto BRUNCH

modern mexican monthly

DRAFT MENU FOR JULY 25

the ultimate chipotle chilaquiles

House-made tortilla chips smothered in chef's special chipotle chile salsa. Topped with chunks of grilled chicken, crema, queso sopero, and a poached egg

lechon benedict

House-baked English muffin topped with pit-roasted pork lechon, poached eggs and hollandaise sauce. Served with grilled tomatillos and organic micro greens

croque señora

A grilled sourdough sandwich of pork chamorro and manchego cheese crowned with an egg and smothered in pumpkin seed sauce. Served with organic arugula and watercress

All dishes are 90 pesos

extras

Crispy sweet potato hash with candied bacon and requeson, 45

Piña pop tarts with coconut jam, 35

drinks

Ancho and lemongrass-infused bloody mary, 40

Pitaya sorbet mimosa slushy, 40

Cold pressed iced coffee with Domo Blanco chocolate ice cream, 35

Jamaica mint fizz, 25

Filter coffee (free refills), 20

Pot of loose leaf tea (Drury English Breakfast or Bustos Maya rose and cardamon), 20

ABOUT REMIXTO

remixto is a culinary salon that feeds your passion to cook and enjoy modern Mexican flavors. We make our dishes from scratch and showcase the best organic, locally-sourced ingredients we can find

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

YOUR HOSTS



casamexilio.com



mexicachica.com

OUR PURVEYORS

Mercado Fresco de Slow Food

This month features sourdough bread from Monique, organic salad greens from Aliza and fizzy juices from Susan. Get yours every Saturday

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

Meyer's Deli

Thomas provides us fantastic German style hams, sausages and other delicious pig parts

Café Cafico

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