

FLORES **COCINA & BAR**

BRUNCH PREFIX MENU

All Food is Prepared to serve Buffet Style. We Can Accommodate Most Food Allergies or Dietary Restrictions if Known in Advance. No Partial Orders. Any item selected is made for your entire group. Below costs are Per Person.

✦ ON THE TABLE ✦

Guacamole

avocado, cotija cheese, tomato, red onion, cilantro, tortilla chips, trio of house salsas

PRIMERO | Choose 3

Esquite sautéed corn, crema, red onions, tomato, lime, cotija

Ensalada Verde gem lettuce, avocado, jicama, cucumber, radish, jalapeno dressing

Quinoa Salad gem lettuce, kale, quinoa, black beans, yam, cotija cheese, pico de gallo, pepitas, chipotle vinaigrette

Ceviche Mixto Campechano tuna, shrimp, squid, avocado, tomato, red onion, roasted tomato agua de chile, corn fritter (add \$2)

Sopes de Frijol masa dumplings, black beans, gem lettuce, red onion, queso fresco, avocado

Quesadilla de Cole corn tortilla, brussels sprouts, onions, kale, vegan mozzarella, avocado-tomatillo salsa (add \$1)

Tostadas de Atun tuna crudo, tamarind sauce, pickled onion, lettuce, chipotle aioli, sesame seeds, avocado, crispy tortilla (add \$1)

SEGUNDO | Choose 2

Pancake de Elote corn pancake, maple crema, powdered sugar

Chilaquiles crispy tortilla, salsa roja, sunny side up eggs, crema, pico de gallo

Carne Asada marinated steak, sunny side up eggs, pico de gallo, queso fresco, tortillas (add \$2)

Vegetable Scramble seasonal vegetables, eggs, salsa roja, avocado, crispy potatoes

Huevos Rancheros beans, poached eggs, corn, pico de gallo, tortilla, cheese, avocado

Chorizo Scramble eggs, chorizo, beans, pico de gallo, crema, tortilla

TACOS

Carnitas slow-roasted citrus pork

Carne Asada grilled marinated steak

Al Pastor marinated pork, pineapple

Chicken Tinga braised, shredded chicken

Hongos king oyster mushrooms, nopalito

Pescado fried cod +1

SWEETS

Churros house fritters, cinnamon sugar, dulce de leche

Platanos Dulces fried plantains, condensed milk, sliced almonds

Jericalla cinnamon, vanilla mexican custard topped with strawberry jelly

Tres Leches sweet coconut milk-soaked cake, almonds, vanilla ice cream

Tiramisu Mexicano galletas maria, coffee, cream cheese, dark chocolate, whipped cream

Sundae vanilla ice cream, chocolate, caramelo, almonds

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A 4% surcharge is added to all orders to support Employee Benefits.

A 20% banquet surcharge is added to your contract in lieu of a tip for the staff on shift and the banquet staff for their commission. Please note that the restaurant reserves the right to withhold a portion of the banquet surcharge to cover its expenses when deemed appropriate.