

KATEEN

BOTANAS

CHIPS AND GUACAMOLE

crushed avocado, red onion,
heirloom tomatoes, serrano, lime

TENDER GREEN SALAD

butter lettuce, soft boiled egg,
heirloom tomatoes, fine herds,
verde dressing

PLATO DEL MAR | PEQUEÑO Y GRANDE

new caledonian shrimp, ceviche,
scallops aguachile, oysters,
cocktail sauce, mignonette

TACOS FRITOS

shrimp, russet potatoes,
marisco salsa, avocado

CAMARONES A LA DIABLA

caledonian shrimp, garlic,
arbol chile, pearl onions, chili oil

AVOCADO TOAST

pickled pearl onions, salsa macha,
flowering herbs, poached egg

BAJA CAESAR SALAD

romaine hears, parmesean,
cheese aoli, cancha crumble

CAMPECHANA CEVICHE

citrus marinated hamachi,
scallop, shrimp, bigeye tuna,
served in young coconut

POTATO TAQUITOS

yukon gold, avocado salsa,
queso fresco, seeds

QUESO FUNDIDO

queso chihuahua, chile poblano,
almond macha, tortilla chips

BRUNCH

COCONUT-SORREL CHIA SEED PUDDING

market fruit, savory granola,
coconut cream

FLAN BRULEE PANCAKES

butter, real maple syrup,
roasted almonds, powdered sugar

BREAKFAST BURRITO

birria beef,oaxaca cheese, black
beans, bravas scrambled eggs, salsa

SHORT RIB ENFRIJOLADA

prime short rib,
hand made tortillas, avocado,
black bean sauce, sour cream

HORCHATA FRENCH TOAST

caramelized pineapple, pecans,
maple syrup

CHILAQUILES

poached egg, cilantro, avocado,
pickled onion, queso fresco

HUEVOS RANCHEROS

salsa cacera, queso oxaca,
avocado, queso fresco

PARA LA BANDA BRUNCH

ESTILO TAQUERIA

CAULIFLOWER AL PASTOR

whole roasted cauliflower,
pineapple, pistachio, salsa verde,
escabeche

COCHINITA PIBIL

heritage pork, banana leaf,
achiote, bitter orange

PESCADO ZARANDEADO

whole fish, salsa verde, salsa roja,
charred lime, arugula,
pickled fresnos

POLLO ASADO

red chili marinated 1/2 chicken,
black beans, yucca frita, salsa china,
salsa negra, jalapeño aioli

ANTOJITOS

FRUTA FRESCA

market fruit, chamoy rim,
tajin, lime

CORN ESQUITE

coconut, ginger, scallions,
chile seco, parmesan cheese

PAPAS BRAVAS

fingerling potatoes, umeboshi aioli,
chives

Items may be served raw or undercooked. We are required to inform our guests that consuming undercooked meat, shellfish, poultry, fish, eggs, or any other food cooked to order may increase your risk of foodborne illness.

A 20% automatic gratuity will be added to all parties of 6 or more guests. A 5% surcharge will be added to all final guest checks to assist in covering operating costs.