

# CAFE(☾)ITO

## LUNCH

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### STARTERS

**GUACAMOLE \$16**

avocado, jalapeno, white onion, cilantro, lime

**SALSA FLIGHT \$14**

salsa fresca, sunburst salsa, roasted garlic chipotle

**SHRIMP COCKTAIL \$24****HUMMUS \$16**

oven baked pita

**NACHOS \$18**

roasted chicken, scallions, tomato, jalapeno, black beans, habanero jack

**SEASONAL FRUIT \$10**

### SALADS

**CHOP SALAD \$20**

chiffonade greens, campari tomato, Persian cucumber, red onion, queso fresco, shallot lime vinaigrette

**CAPRESE \$18**

cherry tomatoes, marinated mozzarella balls, fresh basil, fresh mint, olive oil, sea salt

**ARTICHOKE \$18**

manchego cheese, truffle vinaigrette, olive oil, lemon

### TACOS & WRAPS

**CARNE ASADA 18**

avocado crema, cotija cheese, pineapple salsa

**MUSHROOM TACOS 18**

pan fried maitake, cilantro avocado salsa, vegan mozzarella

**KETO CHICKEN WRAP 20**

roasted chicken, romaine, avocado, tomato, onion, avocado tomatillo salsa, gluten free tortilla

**LETTUCE WRAP 20**

chile lime shrimp, sweet corn jalapeño salsa, lima beans, onions, tomato

### SANDWICHES & BURGERS

**CRISPY CHICKEN SANDWICH 24**

crispy masa chicken, habanero jack, house slaw, dill pickle, house made buffalo sauce

**CAPRESE PANINI 22**

fresh mozzarella, heirloom tomatoes, red onion, basil pesto, aged balsamic, balsamic reduction

**SMASH BURGER 26**

double smash burger, cheddar, lettuce, tomato, red onion, housemade burger sauce

**WAGYU MEATBALL PANINO 24**

marinara, fresh mozzarella, shredded basil, parmesan cheese

### SIDES

**BROCCOLINI 10**

TRUFFLE PARM FRIES 16  
OLIVES 8

### SWEETS

**COOKIES 12**

SORBET 6