



CULINARIA™

Restaurant Weeks January 15 - 27

3-COURSE BRUNCH \$25*

SUNDAY 10 AM - 3 PM

BOTANAS

GUACAMOLE FRIDA

House-made guacamole and chips.

CEVICHE de CAMARÓN y MANGO

Shrimp citrus and Tajín ceviche, mango julienne, jalapeño, red onions, and avocado.
Served with tostadas and crackers.

PLATOS FUERTES

TRES LECHES PANCAKES

A short stack of our delicious pancakes topped with strawberries and whip cream, drizzled with cajeta.

CHILAQUILES FRIDA

Fried corn tortillas simmered in a red salsa and Monterrey Jack cheese, (2) fried eggs dressed in queso fresco and crema, garnished with cilantro.
Served with refried black beans.

FRENCH TOAST

Cafe de olla syrup, whipped cream, and mixed berries over French Toast. Served with (2) bacon strips.

CHILAQUILES DIEGO

Fried corn tortillas simmered in a green salsa and Monterrey Jack cheese, (2) fried eggs dressed in queso fresco and crema, garnished with cilantro.
Served with refried black beans.

ENCHILADAS SUIZAS

(2) chicken enchiladas dressed in a tomatillo cream sauce.
Served with arroz Mexicano and refried beans.

TACOS de CARNITAS

(5) mini Mexican-style pulled pork tacos on corn tortillas, garnished with cilantro and fresh onions.

SOPECITOS de ARRACHERA

(3) Arrachera sopes smeared with a black bean spread topped with pico de gallo, queso fresco, dressed with our house-made avocado mousse and crema.

POSTRES

CHURROS

Served in our FRIDA cart with sauces for dipping.

PASTEL de CHOCOLATE

Chocolate cake drizzled with dark chocolate sauce.

PASTEL de ELOTE TIBIO

Warm sweet corn cake à la mode drizzled with dulce de leche sauce.

*Price does not include tax or gratuity | *No substitutions | *Includes Ice Tea, soda, or coffee refills

*Brunch Special: Mimosas and Micheladas buy 1, get 1



CULINARIA™

Restaurant Weeks January 15 - 27

3-COURSE LUNCH \$20*

MONDAY - SATURDAY 11 AM - 3 PM

BOTANAS

GUACAMOLE FRIDA

House-made guacamole and chips.

ESQUITES CALLEJEROS

Grilled corn, spicy house mayonnaise, Tostitos, queso fresco, and cilantro, garnished with a drizzle of paprika oil.

COLIFLOR ASADA

A roasted head of cauliflower dressed in our chile Morita mayonnaise sprinkled with freshly shaved Parmesan cheese, and cilantro, garnished with a drizzle of paprika oil.

CEVICHE de CAMARÓN y MANGO

Shrimp citrus and Tajín ceviche, mango julienne, jalapeño, red onions, and avocado.
Served with tostadas and crackers.

PLATOS FUERTES

TACOS de COLIFLOR ASADA

(3) coliflor asada tacos on corn tortilla.
Served with a side of our esquites callejeros.

POLLO a las BRASAS

Mesquite grilled chicken breast dressed in poblano sauce.
Served with paprika-roasted potatoes and verduras salteadas topped with queso fresco.

ENCHILADAS SUIZAS

(2) chicken enchiladas dressed in a tomatillo cream sauce.
Served with arroz Mexicano and refried beans.

HAMBURGUESA MEXICANA

8 oz Black Angus patty, cured black forest ham, and chorizo on a brioche bun. Topped with Oaxaca cheese, lettuce, grilled onions, and our house-made jalapeño mayonnaise, garnished with a chile toreado. Served with a side of our papas de la casa.

TACOS al PASTOR

(4) mini marinated Boston butt pork tacos on corn tortilla garnished with fresh pineapple, onions, and cilantro.

POSTRES

CHURROS

Served in our FRIDA cart with sauces for dipping.

PASTEL de CHOCOLATE

Chocolate cake drizzled with dark chocolate sauce.

PASTEL de ELOTE TIBIO

Warm sweet corn cake à la mode drizzled with dulce de leche sauce.

*Price does not include tax or gratuity | *No substitutions | *Includes Ice Tea or soda refills

* Upgrade option: \$30 to include a Specialty Cocktail or a glass of our house wine



CULINARIA™

Restaurant Weeks January 15 - 27

3-COURSE DINNER \$45*

MONDAY - SATURDAY 4 PM - 10 PM

BOTANAS

GUACAMOLE FRIDA

House-made guacamole and chips.

ESQUITES CALLEJEROS

Grilled corn, spicy house mayonnaise, Tostitos, queso fresco, and cilantro, garnished with a drizzle of paprika oil.

COLIFLOR ASADA

A roasted head of cauliflower dressed in our chile Morita mayonnaise sprinkled with freshly shaved Parmesan cheese, and cilantro, garnished with a drizzle of paprika oil.

CEVICHE de CAMARÓN y MANGO

Shrimp citrus and Tajín ceviche, mango julienne, jalapeño, red onions, and avocado.
Served with tostadas and crackers.

PLATOS FUERTES

POLLO a las BRASAS

Mesquite grilled chicken breast dressed in poblano sauce.
Served with paprika-roasted potatoes and verduras salteadas topped with queso fresco.

HAMBURGUESA MEXICANA

8 oz Black Angus patty, cured black forest ham, and chorizo on a brioche bun. Topped with Oaxaca cheese, lettuce, grilled onions, and our house-made jalapeño mayonnaise, garnished with a chile toreado. Served with a side of our papas de la casa.

SIRLOIN KAHLO

8 oz Wagyu sirloin basted in our bone marrow compound butter, grilled to order, Served over creamy jalapeño mashed potato purée drizzled with Wagyu 'Au Jus.'
Served with verduras salteadas.

CHAMORRO de PUERCO

An eight-hour braised pork shank marinated in our house-made chile colorado sauce, served flambé.

POSTRES

CHURROS

Served in our FRIDA cart with sauces for dipping.

PASTEL de CHOCOLATE

Chocolate cake drizzled with dark chocolate sauce.

PASTEL de ELOTE TIBIO

Warm sweet corn cake à la mode drizzled with dulce de leche sauce.

*Price does not include tax or gratuity | *No substitutions | *Includes Ice Tea or soda refills

* Upgrade option: \$55 to include a Specialty Cocktail or a glass of our house wine