

FRESH SQUEEZES

orange fresh-squeezed valencia orange juice 7

grapefruit fresh-squeezed ruby red grapefruit juice 7

BRUNCH COCKTAILS

joya mimosa *bottomless mimosa* (2 hour limit)
champagne, orange juice, orange liquor 15

b-b-m chopin rye bacon bloody mary 14

michelada clamato, tapatio, sea salt, lime juice, california chile, corona 11

joya cosmo ketel one, cranberry, lemon, orange juice, tajin 12

la cedilla cedilla acai liqueur, fresh mint, topped with poema cava 12

SALADS & SANDWICHES

joya cobb salad

romaine lettuce, serrano ham, hard-boiled egg, cherry tomatoes, red radishes, queso fresco, tortilla chips, cotija-jalapeño dressing 14

peruvian spiced ahi tuna niçoise *

persian cucumbers, tomatoes, wild arugula, spanish olives, fried soft boiled egg 18

mango & strawberry quinoa salad

organic quinoa, grilled mango, sunflower seeds, mango-ginger vinaigrette 14

open faced grilled steak sandwich *

argentinean-style hanger steak, fried egg, chive goat cheese, green aji on toasted ciabatta, served with frisée and arugula salad 18

cuban sandwich

slow braised marinated pork, caramelized red onion, cheese, black forest ham, dijon mustard, with salad or sweet potato fries 16

ajillo-marinated chicken sandwich

grilled mary's organic chicken, crispy bacon, oaxacan cheese, avocado, chipotle aioli, served with salad or sweet potato fries 16

HUEVOS & DULCES

joya eggs benedict *

poached eggs on cheese stuffed Colombian arepa, black forest ham, pasilla roasted potatoes, crispy bacon, orange hollandaise 16

sweet coconut pancakes

Acapulco style coconut pancakes, fried plantains, dulce de leche, homemade whipped cream, scrambled eggs & bacon 15

huevos rancheros con chorizo *

pan fired eggs, ranchero sauce, chorizo con papas, avocado, and queso fresco 16

morning tacos "baleada"

scrambled eggs, wrapped in flour tortilla with bell peppers, black beans, nopales, melted aged manchego cheese 15

smoked salmon & avocado benedict *

smoked salmon and poached eggs served on top of toasted sour dough, avocado, and orange hollandaise 20

mary's organic chicken chilaquiles *

roasted chicken, fried eggs, avocado, tomatillo-epazote verde sauce, queso fresco, sour cream 18

ENTRADAS

pan fried skuna bay salmon

organic barley, sugar snap peas, carrots, scallions, butter white wine sauce 28

organic mary's chicken mole

oaxacan style chocolate-chile mole, fried plantains, grilled spring onions, sesame seeds 26

'albondigas de arroz'

saffron infused rice, organic dino kale, sautéed onions, charred tomato and chipotle sauce, queso fresco 20

camarones a la veracruzana

gulf of mexico shrimp, tomato & mixed peppers salsa, olives, roasted potatoes & cilantro 26

paella clásica (serves two)

saffron rice, mussels, chicken, clams, scallops, gambas, calamari, pork chorizo, peas 50

vegetarian paella (serves two)

saffron rice, truffle oil, red onions, fennel, mushrooms, bell peppers, piquillo peppers, peas, zucchini, broccoli, cauliflower 40