

FRESH SQUEEZES

fuerte	fresh carrot juice and fresh squeezed orange 8
el morado	fresh blackberries, pineapple, orange 8
el verde	pineapple, kale, cucumber, mint, granny smith apple, lemon juice 8

BRUNCH COCKTAILS

joya mimosa	<i>bottomless mimosa</i> (2 hour limit) champagne, orange juice, orange liquor 15
b-b-m	chopin rye bacon bloody mary 14
micelada	clamato, tapatío, 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

HUEVOS & DULCES

joya eggs benedict*

poached eggs on plantain arepa, queso fresco, black forest ham, pasilla roasted potatoes, crispy bacon, jalapeno hollandaise
16

banana pancakes

fresh berries, 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
15

chile relleno

black beans, scrambled eggs, onions, tomato, queso fresco, ranchero sauce & sour cream
15

smoked salmon benedict*

smoked salmon and poached eggs served on top of joya potato pancakes, avocado, and jalapeno hollandaise
20

mary's organic chicken chilaquiles *

oven roasted chicken, fried eggs, avocado, roasted tomatillo epazote, queso fresco
18

ENSALADAS & SANDWICHES

joya cobb salad

romaine lettuce, serrano ham, hard-boiled egg, cherry tomatoes, red radishes, queso fresco, tortilla chips, cotija-jalapeno dressing
13

peruvian spiced ahi tuna niçoise*

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

pear & beets salad

organic arugula, roasted bosc pears, red beets, spiced pumpkin seeds, manchego cheese served with apple-thyme vinaigrette
13

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
16

cuban sandwich

slow braised marinated pork, caramelized red onion, cheese, black forest ham, dijon mustard, fruit salad
14

ajillo-marinated chicken sandwich

grilled fulton valley chicken, crispy bacon, oaxacan cheese, avocado, chipotle aioli, fruit salad
13

ENTRADAS

pan fried skuna bay salmon

grilled summer asparagus, wild rice with arugula, plums, and jalapeno sauce
28

organic mary's chicken mole

oaxacan-style chocolate-chile mole (nut free) served with baked plantains, grilled onions & sesame seeds
23

yucca & cheese arepas

grilled seasonal vegetables, queso fresco, avocado cream & salsa criolla
18

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
40

vegetarian paella (serves two)

saffron rice, roasted red onions, mushrooms, piquillo peppers, english peas, artichoke, zucchini, fennel & asparagus
32