

## 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** *bottomless mimosa* (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

**grilled mango & beets salad**  
organic arugula & frisée, red beets, grilled mango, goat cheese, sunflower seeds, served with a spicy orange 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**  
blue lake green beans, organic red quinoa, red onions, mushrooms & mango coulis  
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 diablo**  
gulf of mexico shrimp, spicy adobo chipotle sauce with fire roasted corn rice and cilantro  
26

**paella clásica (serves two)**  
saffron rice, mussels, chicken, clams, scallops, gambas, calamari, pork chorizo, peas  
38

**vegetarian paella (serves two)**  
saffron rice, roasted red onions, mushrooms, piquillo peppers, english peas, artichoke, zucchini, fennel & asparagus  
30