

Bocados

CLASICO

12.95

The perfect dip duo. Crisp, hand-cut tortilla chips with our house guacamole, a silky blend of ripe avocados, lime, sea salt and herbs, paired with velvety queso blanco

FLOR DE SOL

11.95

Crisp rice paper cradles agave-caramelized tofu, creamy avocado, and sweet red bell pepper, dusted with toasted sesame and nestled in fresh garden herbs

TOSTONES

12.95

Golden green plantains, smashed and crisped to perfection, layered with our avocado spread and crowned with tender pink garlic shrimp

EARTH & HERB Ⓜ

15.95

A shareable journey from Cairo to the earth's roots. Scratch-made falafel, beet infused hummus, vibrant tabbouleh, and tzatziki served with warm artisan pita

TOSTADAS

12.95

Roasted chimichurri pork over crisp tortillas, layered with pico de gallo, avocado cream, cilantro, and a whisper of feta

JJ's
SCRATCH COCINA

Especialidades de la Cocina

BYBLOS Ⓜ

19.95

A Mediterranean classic with deep roots and bold flavor. Mujaddara topped with chargrilled lemon-herb chicken, roasted eggplant, zucchini, tabbouleh, feta, and tzatziki

EREPA

18.95

Born from 2,000 years of Venezuelan tradition. Petite corn arepas with a golden sear, gently spread with mantequilla and filled with our signature pulled meats and soft shredded cheese

LOS CABOS

25.95

The soul of the Baja Coast. Fresh sautéed shrimp, kissed with organic Reposado tequila, paired with pico de gallo, guacamole, and our handmade tortillas; a taste of the coast in every bite

SEVILLA Ⓜ

26.95

Golden like the Mediterranean sun, a farm-to-table story. Chicken baked with warm spices atop silky parsnip purée, with baby carrots finished in European butter

TERRA

MP

Born of earth and fire. Herb-seared 6oz filet mignon cradled in our silky signature purée, brightened with fire-kissed rustic vegetables and a whisper of fresh herbs

CARACAS

21.95

A nod to the heart of Venezuelan home cooking. Our pabellón criollo features jasmine rice, black beans, sweet plantains, slow-cooked carne mechada and ripe avocado

LIMA

MP

Where the Pacific meets the Andes, ceviche captures the essence of the shore. Fresh halibut bathed in citrus and passion fruit brightened with red onion, cilantro, and a whisper of spice

SÃO PAULO

28.95

A South American staple elevated with care and simplicity. Twenty-eight-day aged picanha served with roasted sweet potatoes, sautéed mushrooms, and housemade chimichurri

TEMPORADAS

25.95

Inspired by the rhythm of the seasons. Today's fresh catch seared golden with herbs, served atop crisp greens, fresh fruit, and caramelized nuts, all dressed in our signature vinaigrette.

Postres

CACAO & CARAMELO Ⓜ

11.95

Deep, dark chocolate folded into a warm, fudgy brownie, finished with our silky housemade caramel, and served alongside a scoop of our homemade vanilla ice cream

TEMPORADA DULCE - SEASONAL SWEET

A celebration of the season's flavors. Crafted by hand, layered with warmth, and inspired by what's fresh and fleeting.

COCO DE PLAYA

12.95

A taste of Tulum. Creamy coconut crème brûlée in its shell, topped with roasted coconut, with a mist that evokes the ocean breeze

Jugos

VIDA VERDE

11.95

Kale, green apple, cucumber and lemon

CLARIDAD

11.95

Carrot, lemon, pineapple, orange and turmeric

PARADISO

13.95

Mint, green apple, red apple, cucumber, pineapple and lemon

Vinos

Tintos

RED BLEND

Made in *France* from Grenache, Syrah, Carignan & Cinsault. Silky and smooth, with wild cherry and gentle spice. Pairs well with Caracas

PINOT NOIR

16 | 50

Made in *France*. Elegant and earthy, with soft red fruit and a whisper of smoke. A perfect match for the fire-kissed Terra, Sao Paulo or Flor de Sol

Blancos + Rosado

WHITE BLEND

15 | 50

Made in *Spain*. Crisp and dry, kissed with citrus and stone fruit. A bright companion for Temporadas, Los Cabos or Sevilla

ROSÉ

15 | 50

Made in *France*. Dry and delicate, with notes of ripe berry and a hint of citrus blossom. Pairs beautifully with Cacao & Caramelo

Cervezas

GOLD BLONDE

10

Gulfport "Gold Blonde" – 5.2%

Light ale brewed with tropical hops, wheat & oats for a crisp, clean finish

IPA

12

Home State "Oh My Gatos!" IPA – 6.2% Florida-inspired IPA with coconut, citrus & woody hop notes. Unique and tropical

HELLES LAGER

10

Woven Water "Theory" Helles Lager – 4.2% Brewed with German noble hops, clean and naturally brewed

*Our beers are rotated seasonally based on new and clean available options. All beers are cleany brewed with no preservatives.

Bebidas

MEXICAN COKE

4.50

MEXICAN SPRITE

4.50

DIET COKE

3.50

SARATOGA SPARKLING

4.00

BOTTLED WATER

2.95

COCONUT WATER

4.00

Café

ESPRESSO

3.25

LATTE

6.50

CAPPUCCINO

6.50

CARAMEL MACCHIATO

7.50

BROWN SUGAR ESPRESSO

7.50

MATCHA

7.50

"Rooted in flavor and freshness, we craft crave-worthy dishes with clear ingredients and a whole lot of love, always."

JJ Paredes
Founder

Must be 21 or older to purchase alcohol. Please drink responsibly.

The JJ's Standard – 3.5% service charge is added to each order to help offset processing and operational costs.

A standard 20% gratuity applies to all groups of 6 guests or more.

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