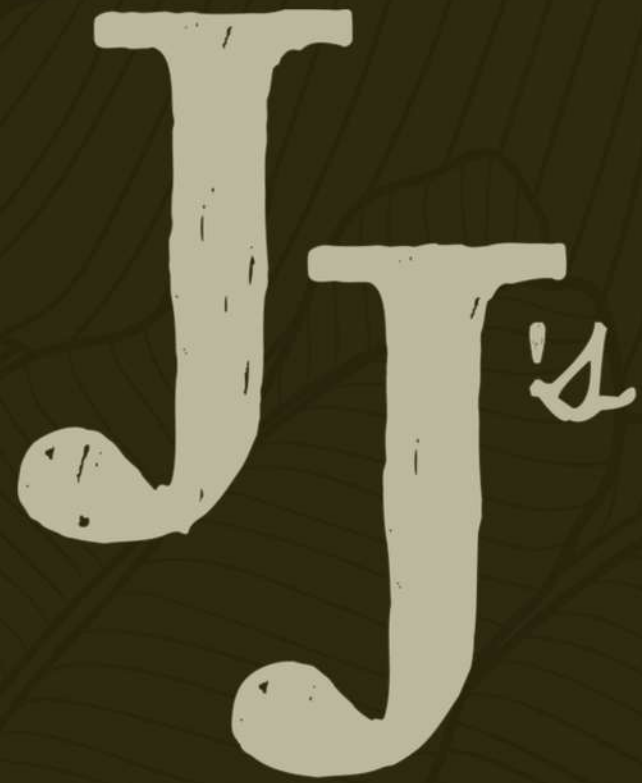




SCRATCH COCINA

THE ELEVATED HOUR

Crafted through the lens of JJ's Scratch Cocina, this menu reflects our signature blend of Latin soul, Mediterranean warmth, and elevated simplicity, designed for gatherings that celebrate both people and palate.

Savory Bites

Appetizers designed for elegance and ease, each bite handcrafted with intention, infused with global influences, and perfect for gathering around.

TROPICAL GROVE 6.95

Sun-kissed mango and golden pineapple mingle with cucumber, pickled red onion, and sweet red pepper. Finished with basil, lemon, and a whisper of honeyed spice.

TERRA CHIPS 2.00

Golden, hand-cut corn chips cradle a silky guacamole, ripe avocados blended with fresh lime, sea salt, and fragrant herbs.

FIRE & FRUIT 7.95

Tender chicken kissed by smoke and marinated in bold Latin spices, skewered with golden caramelized pineapple; a dance of heat and sweetness in every bite.

HONEY SMOKE 2.95

Tender albondigas simmered in a smoky honey chipotle sauce — a perfect harmony of sweet warmth and subtle fire.

TROPIC TWIST 6.95

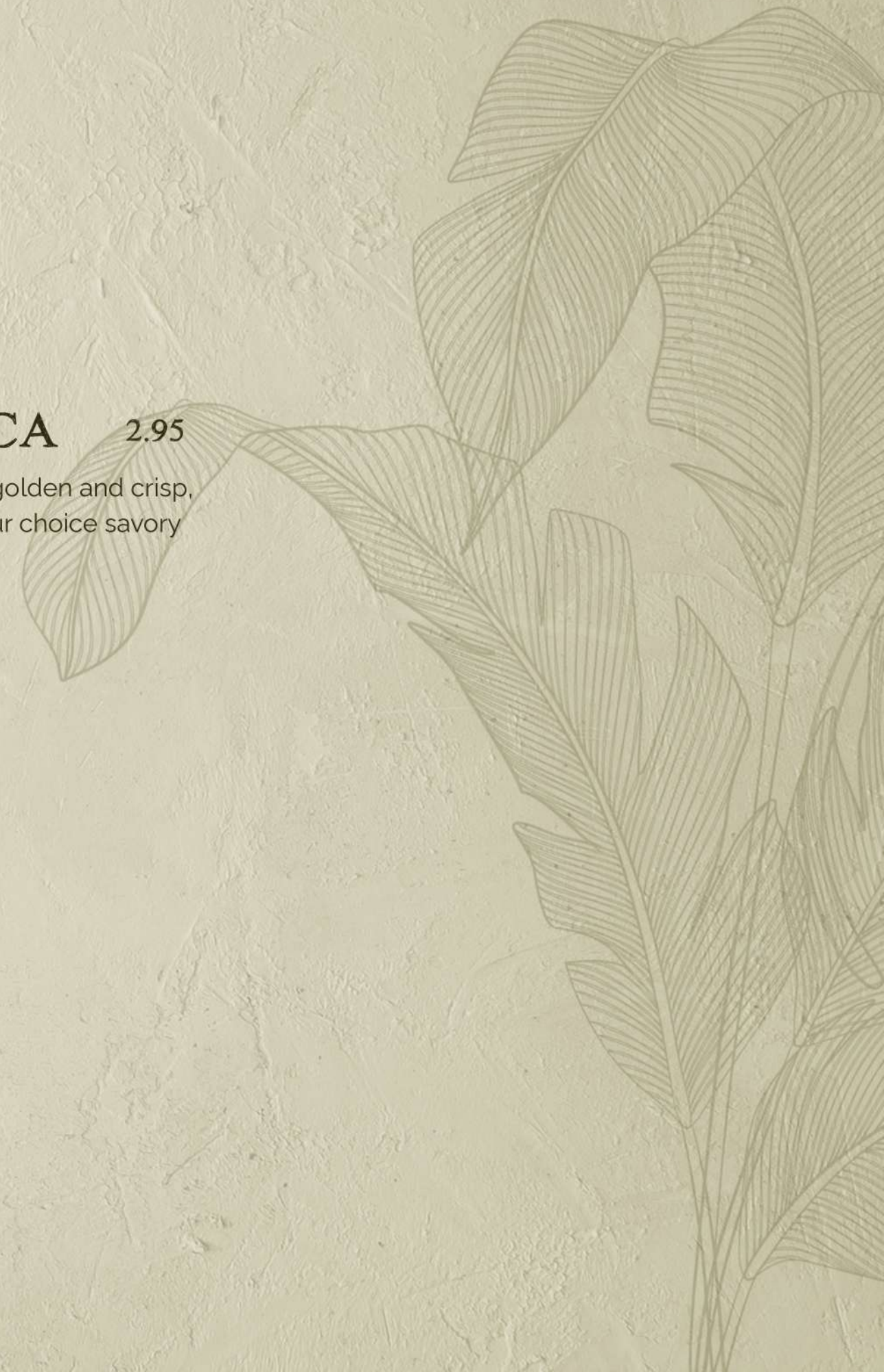
A vibrant medley of fresh, seasonal fruits threaded with care, each skewer a bright burst of nature's sweetest gifts.

GARDEN FLAME 6.00

A mix of zucchini, bell peppers, and red onions brushed with a blend of extra virgin olive oil and herbs, chargrilled to perfection.

EREPA RÚSTICA 2.95

Hand-griddled corn erepas, golden and crisp, with artisanal cheese and your choice savory proteins. (+\$2 with protein)



Savory Bites

OLIVE HEARTH 2.00

Hearth-warmed pita wedges served with house-made hummus, velvety chickpeas blended with tahini and cold-pressed olive oil.

SUNSET BITES 2.95

Golden, hand-pressed tostones topped with pulled chicken seasoned in our house blend, finished with fresh pico de gallo.

CITRUS SLIDER 5.95

Shredded chicken with fresh lime and garden herbs, nestled in a bun with crisp lettuce and a kiss of smoked honey chipotle.

EMBER BITES 8.95

Charred steak and golden potatoes, skewered and seasoned with our house blend of fragrant herbs and warm spices.

SUMMER BLOOM 6.95

Juicy watermelon, cool cucumber, and feta crumble under a veil of mint and balsamic glaze; a refreshing bite.

EMPANADAS 3.95

Golden, flaky pastry pockets filled with delicious seasoned chicken. (+\$1 with beef)

Signature

COASTAL GLOW 9.95

Pristine halibut cured in vibrant citrus, brightened with red onion, fresh cilantro, and a gentle chili kiss. Crowned with a crisp plantain strip.



Sweet Finishes

A light, lingering note of sweetness, crafted to leave a lasting impression.

DARK CHERRY CHEESECAKE BITES

Velvety cheesecake layered with dark cherry and raspberry compote.

PASSION FRUIT PAVLOVA

Light and crisp meringue filled with vibrant passion fruit curd and finished with fresh mint.

CHOCOLATE BROWNIE TRUFFLES

Rich chocolate brownie truffles set atop a layer of caramel and finished with shaved coconut.





SCRATCH COCINA

From our kitchen to your celebration, we bring the same care, quality, and warmth we'd serve at our own table, because feeding people well is how we show love. Thank you for letting us share in the joy.

JJ Paredes
FOUNDER