

Bocados

CLASICO

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

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

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

14

13

15

EARTH & HERB

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

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

17

14



A Cuisine of Memory

Especialidades de la Cocina

EREPA

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

21

LOS CABOS

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

28

SEVILLA

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

29

TERRA

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

MP

CARACAS

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

24

LIMA

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. Served raw.

MP

SÃO PAULO

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

31

TEMPORADAS

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. Served raw.

27

Postres

CACAO & CARAMELO

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

13

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

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

15

Jugos

VIDA VERDE 12
Kale, green apple, cucumber and lemon

CLARIDAD 12
Carrot, lemon, pineapple, orange and turmeric

PARADISO 14
Mint, green apple, red apple, cucumber, pineapple and lemon

Vinos

Tintos

RED BLEND 15 | 50
Made in *France* from Grenache, Syrah, Carignan & Cinsault. Silky and smooth, with wild cherry and gentle spice. Pairs well with Caracas

PINOT NOIR 16 | 55
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

*Organic, sulfite-free wines. Crafted clean, poured with care, and made to dance with the flavors of our cocina.

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 cleanly brewed with no preservatives.

Bebidas

MEXICAN COKE 5
MEXICAN SPRITE 5
DIET COKE 4
SARATOGA SPARKLING 4
ACQUA PANNA 10
COCONUT WATER 4

Café

ESPRESSO 4
LATTE 7
CAPPUCCINO 7
CARAMEL MACCHIATO 8
BROWN SUGAR ESPRESSO 8
MATCHA 8

"Rooted in *flavor* and *freshness*, we craft crave-worthy dishes with *clean* 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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