



BRUNCH MENU

Generations of Mexican Flavors Served Saturday & Sunday

BREAKFAST PLATOS



HUEVOS RANCHEROS 8.65

two fried organic eggs on tortillas with spicy tomato sauce and choice of beans

ENFRIJOLADAS 7.85

tortillas dipped in black bean sauce with crema and queso fresco served with Mexican red rice

CHILAQUILES VERDES 8.95

corn tortilla strips immersed in tomatillo-green chile sauce, topped with Mexican cream, queso fresco, & fried or scrambled organic egg on the side with choice of beans.

CHILAQUILES ROJOS 8.95

corn tortilla strips immersed in salsa roja, topped with Mexican cream, queso fresco, & fried or scrambled organic egg on the side with choice of beans

HUEVOS a la MEXICANA 8.95

three organic eggs scrambled with onion, tomato and chile served with choice of beans and tortillas

HUEVOS CON RAJAS 8.95

three organic eggs scrambled with rajas served with choice of beans and tortillas

HUEVOS CON CHORIZO 8.95

three organic eggs scrambled with chorizo served with choice of beans and tortillas

BREAKFAST BURRITOS



EGGS MEXICAN STYLE 7.35

two organic eggs scrambled with tomato, onion, chile, rice and beans

CHORIZO and EGGS 8.25

two organic eggs scrambled with chorizo, onions, cilantro, salsa verde, rice and beans

RAJAS and EGGS 7.85

two organic eggs scrambled with rajas, queso fresco, crema, rice and beans

CARNE ASADA and EGGS 11.00

two organic eggs fried or scrambled with grilled skirt steak, rajas, guacamole, rice and beans

 vegetarian option

FRUIT



FRUIT CUP 3.25

BEVERAGES



HOT CHOCOLATE 3.95

imported from the renowned Oaxacan chocolate maker, Mayordomo

FRESH-SQUEEZED ORANGE JUICE

small 3.85 large 4.95

MEXICAN COFFEE (CAFÉ DE OLLA) 3.45

coffee spiced with cinnamon, clove and brown sugar

COFFEE 2.45

TEA 2.25

English breakfast or chamomile

every bean counts...

...when you want coffee to support the communities which grow it. Served in fine restaurants throughout Mexico, our organic, fair-trade, shade-grown coffee has a nutty flavor, smooth body, and is the perfect match to our regional cuisine.

Enjoy a cup "regular," as café de olla, or café de olla with a shot of rum and know you contribute to schools, women's programs, lending banks and the environment with every sip.



PICANTE

1328 Sixth Street Berkeley, CA (510)525-3121

Monday-Friday 11-10 Saturday & Sunday 10-10

Come for brunch Saturday, Sunday and Holidays 10-3

Catering (510)525-1111

www.picanteberkeley.com



Not responsible for lost or stolen articles.
We reserve the right to refuse service to anyone.

