

★ **BRUNCH @ MITI** ★



SATURDAY & SUNDAY
10AM – 4 PM
*LAST SEATING FOR
BOOZY BRUNCH IS 3:30PM

MITI
MITI
MODERN MEXICAN



138 5TH AVENUE
PARK SLOPE
MITIMITINYC.COM

BRUNCH

Saturday & Sunday
10AM – 4PM

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APPETIZERS

- Guacamole w/ tortilla chips **vg • gf** 11.
- Papaya Pico de Gallo w/ tortilla chips **vg • gf** 7.
- Hot Queso Dip w/ tortilla chips **v • gf** 7.
- American cheese, jalapeño, garlic, grilled peppers **Add: chorizo: +\$3**
- Dip Sampler **v • gf** 16.
guacamole, papaya pico de gallo, hot queso dip, taro root chips & tortilla chips
- Lobster Guacamole **gf** 18.50
Maine lobster, smoked aioli, citrus zest (grapefruit, lemon + lime), chives, w/ tortilla chips
- Avocado Toast w/ multigrain bread **vg** 2pcs-\$6/4pcs-\$10
- Baked Goat Cheese **v • n** 10.
nuts, raisins, honey, multigrain bread
- Bacon Wrapped Dates **gf • n** 7.
- Mushroom Croquetas **v** 6.
- Mexican Street Corn **v • gf** 6.
chile powder, smoked spicy mayo, cotija, cilantro
- Crispy Brussel Sprouts **gf • n** 9.
w/ fish sauce vinaigrette, mint & nuts
- Roasted Cauliflower **vg • gf** 9.
roasted w/ tahini & pomegranate molasses
- BBQ Chicken Nachos **gf** 14.
apple BBQ sauce, jack cheese, black beans, salsa verde, pico de gallo, pickled jalapeño, crema **Add: guacamole +\$2**
- Miti Nachos **gf** 10.
jack cheese, black beans, salsa verde, pico de gallo, pickled jalapeño & crema **Add: guacamole +\$2 / crispy pork carnitas +\$3 / grilled steak +\$5 / shrimp +\$6**

WINGS 6 PC / 12PCS / 18 PCS

- Buffalo Chicken Wings 10./18./24.
cholula, sriracha, blue cheese, carrot & celery sticks
- Jerk Honey Chicken Wings w/ jicama slices 10./18./24.
- Mango Coconut Chicken Wings 10./18./24.
w/ mango slices

SALADS

Add: crispy tofu gf +\$4 / grilled chicken +\$6 / grilled shrimp +\$8

- Mexican Caesar Salad **v** 9.
avocado, pepitas, olives, cotija, chipotle Caesar
- Kale + Quinoa Salad **vg • gf** 10.
pear, avocado, carrot ginger dressing
- Crispy Goat Cheese + Beet Salad **v** 9.
goat cheese croquetas, beets, mixed greens, red onion, balsamic
- Tomato Salad **v • gf • n** 10.
artichoke hearts, avocado, pine nuts, feta, red onions, basil pesto

SANDWICHES

Served w/ french fries **OR** side green salad

- Chorizo Croissant 16.
Colombian chorizo, fried egg, goat cheese, honey, mixed greens
- Cornmeal Fried Chicken 15.
brioche bun, chili aioli, bacon, fried egg, jack cheese, greens
- Cubano 15.
pork belly, ham, jack cheese, pickles, honey mustard
- Miti Burger* 15.
beef burger w/ crispy shallots, mixed greens, tomato, chipotle mayo
Add: cheese +\$2 / avocado +\$2 / fried egg* +\$2

FROM THE GRIDDLE

* =Comes w/choice of: scrambled egg, fried egg, fruit salad,
Colombian chorizo **OR** veggie sausage

- Fried Chicken and Waffles 20.
crispy wings, honey hot sauce, bourbon butter, fruit salad
- Fruit + Waffle* fresh fruit, maple syrup **v** 16.
- Hibiscus Pancakes* hibiscus citrus glaze, bananas **v** 16.
- Fruity Pebble Pancakes* 17.
pancakes topped w/ fruity pebbles cereal, mixed berries, raspberry sauce, whipped cream, maple syrup **v**
- Classic French Toast* bourbon butter, maple syrup **v** 16.
- Nutella French Toast* peanut butter cream, fruit **v** 17.

*= Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% Gratuity Added to Parties 5 or More • No Substitutions or Alterations on Items • All Miti Miti Meats Are Hormone & Antibiotic Free
n = Nut Allergy • v = Vegetarian • vg = Vegan • gf = Wheat & Gluten Free (We have (2) dedicated gluten free fryers)



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BURRITOS

Served w/french fries **OR** side green salad

- Vegan Burrito** **vg** 14.
yellow rice, black beans, mushrooms, kale,
sweet potato, pico de gallo, salsa verde, flour tortilla
- Breakfast Burrito** 14.
scrambled eggs, mushrooms, jack cheese, .
yellow rice, black beans, salsa verde, flour tortilla
*Add: guacamole +\$2 / chicken +\$4 / crispy pork carnitas +\$4 /
grilled steak +\$5*

EGG DISHES

- Egg & Avocado Toast** **v** 15.
fried eggs, guacamole, multigrain toast, sriracha sauce, potato hash
- Baked Eggs in Skillet** **v** 16.
2 eggs, sautéed kale, potato hash, pico de gallo, salsa verde,
baked in skillet w/ avocado toast
- Arepa Eggs Benedict.** 15.
sweet corn cakes topped w/ sautéed kale, poached eggs,
spicy chorizo gravy, w/ potato hash
- Poblano Eggs Benedict.** 15.
english muffin, poached eggs, ham, rajas (sautéed poblano+ onions),
jalapeño hollandaise, pico de gallo, w/ potato hash
- Pork Belly Hash** 17.
poached eggs over pork belly & potato hash flavored
w/ tamarind & salsa verde, w/ mixed salad
- Cross Fit Scramble** **gf** 15.
scrambled eggs and shredded chicken breast flavored w/ tomato
scallion sauce, jack cheese, avocado, w/ mixed salad
- Camarones a La Diabla** 20.
poached eggs, chipotle sriracha buttered shrimp, white rice,
pico de gallo, crispy shallots
- Steak + Eggs** **gf** 21.
(scrambled **OR** fried eggs), w/ potato hash, mixed greens,
chimichurri sauce
- Chilaquiles** **v • gf** 15.
tortilla chips, jack cheese, cotija, crema, pico de gallo w/ 2 eggs
(scrambled **OR** fried), choice of sauce (salsa verde **OR** salsa roja)
Add: chicken +\$6 / Add steak +\$8
- Huevos Rancheros** **v** 15.
crispy corn tortilla, ranchero sauce, puréed black beans,
2 sunny side up eggs, crema, salsa verde, cotija cheese,
pico de gallo, w/ potato hash

TACOS

Served on corn tortillas*, w/ yellow rice, beans & maduros
*Add: guacamole +\$2 (*Optional: lettuce wrapped taco +\$1)*

- Scrambled Eggs Tacos** (2 pcs) **v • gf** 14.
scrambled eggs, jack cheese, black beans, salsa verde
- All Day Breakfast Tacos** (2 pcs) **gf** 15.
fried egg, chorizo, black beans, guajillo sauce, corn tortilla
- Fried Cheese Tacos** (2 pcs) **v** 14.
queso fresco, avocado, pepitas, cilantro, salsa verde
- Tofu Black Bean Tacos** (2 pcs) **v • gf** 14.
greek yogurt, salsa verde, fried kale, cotija cheese
- Green Goddess Tacos** (2 pcs) **vg • gf** 15.
jalapeño hummus, brussel sprouts, cauliflower, kale, mushrooms
- Crispy Chicken Tacos** (2 pcs) 15.
crispy chicken, cabbage slaw, cotija, salsa verde, avocado crema
- Jerk Chicken Tacos** (2 pcs) 17.
dark meat, mango cucumber guacamole, pickled onions, crema
- Crispy Fish Tacos** (2 pcs) 17.
beer battered white fish, siracha mayo, cabbage ,pico de gallo
- Shrimp Tacos** (2 pcs) **gf** 17.
grilled shrimp, guacamole, chipotle tomato, charred corn, radish
- Pork Belly Tacos** (2 pcs) 16.
pork belly, salsa verde, pickled onions
- Grilled Chorizo Tacos** (2 pcs) 16.
grilled Colombian chorizo, guacamole, pico de gallo, salsa verde

BRUNCH SIDE DISHES

- 2 Eggs** (scrambled **OR** fried) **v • gf** 4.
- Potato Hash** onions + peppers **vg • gf** 4.
- French Fries** **vg • gf** 4.
- Bacon** **gf** 5.
- Maple Glazed Bacon** **gf** 6.
- Veggie Soy Sausage** **vg • gf** 5.
- Colombian Chorizo** **gf** 5.
- Sliced Avocado** **vg • gf** 3.
- Side Fruit Salad** **vg • gf** 5.

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COFFEE, TEA & JUICE

Add: almond milk +\$.50

Colombian Coffee (hot OR iced)	3.
Espresso.....	4.
Cappucino.....	5.
Café Con Leche espresso w/ milk (hot OR iced)	5.
Teas (Earl Grey, Black Tea, Chamomile OR Mint)	3.
Juice (Orange, Grapefruit OR Apple)	4.

BRUNCH DRINKS

Mimosa	9.
<i>(Hibiscus, Tamarindo, Mango, Passion Fruit, Guava, Coconut, Pineapple, Lychee, Jalapeño, OR Lavender)</i>	
Bloody Mary (Vodka, Tequila OR Bourbon)	9.
Sangrias (Red, Green OR White).....	10.
Sangritas frozen margarita mixed w/ sangria	12.
<i>(Red, Green OR White)</i>	
Classic Frozen Margarita	10.
Flavored Frozen Margarita.....	11.
<i>(Hibiscus, Tamarindo, Mango, Passion Fruit, Guava, Coconut, Pineapple, Lychee, Jalapeño, OR Lavender)</i>	
Beer (ASK SERVER FOR SELECTIONS)	6. - 8.

ADD BOOZY BRUNCH!

- FOR PARTIES LESS THAN 14
- MUST PURCHASE 1 ENTRÉE IN ORDER TO PARTICIPATE
- 20% GRATUITY ADDED TO ALL TABLES THAT ORDER BOOZY BRUNCH
 - CAN ONLY ORDER 1 DRINK AT A TIME
 - 1.5 HOUR TIME LIMIT
- LAST SEATING FOR BOOZY BRUNCH IS 3:30PM

(Time starts at the table the minute the 1st person orders boozy brunch)

We Reserve The Right To Discontinue Boozy Brunch to Any Patron. Please Drink Responsibly.

BOOZY BRUNCH \$20 PER PERSON

Choose From:

Mimosa, Bloody Mary **OR** Beer

VIP BOOZY BRUNCH \$25 PER PERSON

Choose From:

Mimosa, Bloody Mary, Sangria, Sangrita, Frozen Margarita **OR** Beer

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