

# FAYUCA

El Lunch!

## starters, salads & light lunch

Guacamole with crispy sunchokes, toasted pumpkin seeds, and macedonian feta — **\$12** (v)

House salad with mixed greens, watercress, salt-cured cactus, grape tomatoes, and charred avocado in a preserved lemon vinaigrette — **\$12** (v) + queso fresco — **\$14**

Belgian endive salad with oranges and candied pistachios in an olive-anchovy vinaigrette — **\$14**

## sandwiches and more

Soft shell crab torta with avocado, chipotle aioli, pickled onions, tomatoes, and house salad — **\$13**

Grilled beef tongue torta, spicy birria broth, pickled carrots + onions, avocado, and queso fresco — **\$12**

Molletes: two open faced Portuguese buns with black beans, melted white cheddar, soft poached eggs, pork belly, red chile salsa and avocado **\$15** (v)

Tijuana style quesadilla (Mulita) with Anaheim chile, smoked fish machaca, melted cheddar, avocado, fresh greens and pickles (home-made flour tortillas) **\$13**

## lunch mains

Red rice in green almond sauce with charred avocado, grilled broccolini, and seasonal greens — **\$15** (v)  
+ poached egg — **\$17**

Chilaquiles: crispy tortilla chips with charred chile morita salsa, milk curds, poached egg, beans, avocado and labneh — **\$13** (v) + Pork Belly **\$3** + Flank Steak **\$8**

Grilled cactus and zucchini salad with avocado and citrus vinaigrette, mashed pinto beans and red grain rice — **\$13** (v) + queso fresco — **\$15**

Grilled Lingcod with Barley, Watercress, Mizuna, Mixed Greens, and Raw Zucchini Salad — **\$19**

Grilled flank steak with charred onions, potato confit and Seared Anaheim Chiles — **\$20** + poached egg — **\$22**

Chicken in red adobo with aioli, mashed pinto beans and red rice, pickled vegetables and house salad — **\$18**

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We go to great lengths to source the right products from the right people. Not everything is always available, so expect sudden changes on the menu.

\* please advise of any dietary restrictions.

(v) vegan/vegan option available