

# PARRANGA

## TAQUERIA & CERVECERIA

### PARRANGA MORNINGS

<b>TACO PLATTER</b> steak, chicken, tofu or roasted vegetables	\$6
<b>ROTISSERIE CHICKEN DRUM STICKS</b> served with seasoned fries	\$7
<b>CAESAR SALAD WITH CHICKEN</b> little gem lettuce, cotija cheese, croutons	\$8
<b>KID'S MILANESAS (CHICKEN FINGERS)</b> griddle seared (not fried), panko crusted chicken breast, side salad or rice and beans	\$8
<b>GRILLED CHEESE SANDWICH</b> Oaxaca cheese, havarti cheese, manchego cheese	\$6
<b>BUILD YOUR OWN BREAKFAST BOWL</b> tapioca acai, gluten free oatmeal	
cup	\$3
bowl	\$6
each topping	50c
toppings: house granola, shaved almonds, toasted coconut, toasted pepitas, kiwi, pineapple, strawberries, banana, blueberries	
<b>CHICKEN POZOLE ROJO</b> guajillo ancho base, chicken, hominy, condiments, tostadas	\$9
<b>BAKED RICOTTA BERRY PANCAKES</b> piloncillo, fresh berries, whipped crème fraiche	\$8
<b>TAMAL BENEDICT</b> choice of rotisserie protein, blue masa, black beans, roasted tomato salsa, poached eggs, classic hollandaise, pickled onions	\$12
<b>PARRANGA OMELETTE</b> rotisserie protein of your choice, Oaxaca cheese, green sauce, avocado	\$11
<b>HUEVOS RANCHEROS</b> Oaxaca cheese, whole beans, tostadas, avocado salsa, fresh tomato relish, queso fresco, sour cream	\$9
<b>CHILAQUILES DIVORCIADOS</b> green salsa, red salsa, over easy eggs, cotija cheese, crème fraiche, onions, cilantro	\$9
<b>SIDES</b>	
apple smoked bacon	\$6
organic extra-large cage free eggs	\$1.50
roasted potatoes	

YOUR GRATUITY GOES INTO A "TIP POOL" AND IS SHARED WITH ALL EMPLOYEES IN THE DINING ROOM AND KITCHEN.

At Parranga, we do whatever we can to source our ingredients locally and in the most sustainable way possible.