



HECHO
CON AMOR

ORTEGA'S
COCINA MEXICANA
SAN DIEGO, CALIFORNIA



BRUNCH MENU

CHILAQUILES

Add two Eggs +\$5 | Chorizo +\$4 | Avocado \$4 / Grilled Chicken Breast +\$8 | Shrimp +\$10 | Grilled Steak +\$12 / Lobster tail \$22 | Carnitas \$10

De Mole \$15
Crispy tortilla chips tossed in sweet and spicy mole, topped with crema, pickled red onion, cilantro, and cotija cheese, served with refried beans

Los Rojos \$15
Crispy tortilla chips tossed in chile Chipotle salsa, crema, cilantro, pickled red onion, cotija cheese, and avocado, served with refried beans

Los Verdes \$15
Crispy tortilla chips tossed in tomatillo serrano salsa, crema, cilantro, pickled red onion, cotija cheese, and avocado, served with refried beans

ALGO DULCE

Tres Leches French Toast (VG) \$15
Vanilla custard-soaked brioche bread topped with tres leches cream and cinnamon sugar

Fresas Con Crema French Toast (VG) \$17
Vanilla custard brioche bread topped with macerated strawberries and sweet cream

Hotcakes (VG) \$11
3 Pancakes topped with whipped butter, served with maple syrup
Add strawberries & cream \$5

Churro Hotcakes con Chocolate (VG) \$13
3 Pancakes with cinnamon & sugar dust, topped with whipped butter, served with maple syrup

LOS FAVORITOS



Steak Breakfast Burrito * \$20
Scrambled eggs, jack and Oaxaca cheese, potatoes, crema and guacamole, served with refried beans

Burrito De Chorizo \$20
Scrambled eggs, pork chorizo, jack and Oaxaca cheese, and house potatoes, served with refried beans

Crepa de Huitlacoche (VG) \$20
Crepes filled with Oaxaca cheese and huitlacoche, topped with poblano cream, crispy onions, serrano toreado and nopal pico de gallo

Surf & Turf Omelet * \$26
Oaxaca cheese, steak, and shrimp omelet topped with chipotle crema, guacamole, and pico de gallo, served with house potatoes and house made tortillas

Chorizo Omelet * \$19
Oaxaca cheese, chorizo, poblano peppers, caramelized onions and roasted corn, served with house potatoes and house made tortillas

Sope Carnitas Benedict * \$20
Two small sopos topped with carnitas, avocado purée, poached eggs, hollandaise, pickled red onion, Green Salsa Macha, and cilantro, served with house potatoes

Sope Lobster Benedict * \$29
Two small sopos topped with lobster-cakes, poached eggs, hollandaise, red onion, cilantro, served with house potatoes

SIDES

Refried, Charro Or Black Beans \$4
Mexican Rice \$4
Tortillas \$4
Vegetables \$6
Chiles Togados \$5

@ortegasbistro www.ortegas.com

(VG) Vegetarian (V) Vegan (GF) Gluten-Free

(*) "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"