

OTRO *cafe*

Brunch

Fruits & Grains

Our Famous Flap Jacks 8.50

short stack of flap jacks
+1 barry's w/ fresh berries
+1 farrah's w/ chocolate chips
+2 cajeta w/ banana, candied peanuts, caramel

Seasonal Fruit 6.25 v

chef selection of seasonal fruits topped w/ whipped cream

Gacha Mexla (Muesli) 8 v, gf

quinoa, farro, steel cut oats, brown cow yogurt, apple, almonds, dried blueberries

Granola, Fruit & Yougurt 7 v, gf

organic yogurt, house made granola, honey drizzle, seasonal fruit

Eggs + More

Mexican Breakfast* 8.50

two eggs w/ schreiner's chorizo, beans, cotija cheese, flour tortillas

Chilaquiles* 12.50 gf, v; choice of chicken or vegetables

baked layered tortillas, oaxaca cheese, two eggs any style, red or green sauce

Barbacoa and Eggs* 14

barbacoa, two eggs, beans, guacamole, pico de gallo, fire roasted salsa, served with tortillas

El Vaquero* 13

heriloom beans, bacon, chorizo, linguica, and cochinita served with two eggs

Breakfast Burrito* 8.50

chorizo, scrambled eggs, potato, beans, cheddar, chile de arbol

Vegan Breakfast Burrito 8 v

housemade tofu and mushroom chorizo, beans, potato, chili de arbol

Huevos Rancheros* 9.25

quesadillas, ranchero sauce, two eggs, beans, cilantro, cotija cheese

Sampler Breakfast* 14

choice of bacon or chorizo, two eggs, single flapjack, choice of tortillas or bread

Oaxacan Tamale 9 gf; sat. and sun. only (limited)

corn tamale chef's choice of ingredients

Tamale Rico* 12.25 gf; sat. and sun. only (limited)

corn tamale chef's choice of ingredients w/ two fried eggs,

Frittata* 10

spinach, mushrooms, caramelized onions, goat cheese, avocado, pico de gallo

Consuelo del Sur* 12

chorizo, linguica sausage, two eggs, rustic potato, tomatillo gravy

Morning Hash* 11 v, gf

rustic potatoes, veggies, two eggs, creamy ranchero sauce

Nortico* 12

smoked salmon, two eggs poached, sliced avocado, chives, hollandaise on toasted noble bread

Postres 8

Tres Leches

Dulce de Leche Flan gf

Banana Cream Pie

Vegan Brownie v, gf

Tarta de Limon

Cajeta Flapjack

Ice Cream 3

gf gluten-free | can be modified

v vegetarian | can be modified

*We cook our food to order. Consuming raw or undercooked foods may increase your risk of foodborne illness.

otrocafe.com 6035 N. 7th St. Phoenix, AZ 85014
Tues-Sat 8 AM - 10 PM | Sun-Mon 8 AM - 9 PM

LUNCH AVAILABLE STARTING AT 11 AM

Ensaladas

Steak & Apple* 14 gf, v*

grass-fed flat iron steak, shaved apples, arugula, spinach, tomato, candied pecans, cranberry, gorgonzola w/ herbed vinaigrette

Asado Chicken 13 gf

grilled breast, romaine, spinach, cabbage, apple, fresh herbs, zamorano, peanut dressing

Cortado 6 | 11 gf, v

arugula, kale, cabbage, tomato, egg, carrot, corn nuts, crunchy peas, avocado, cheddar, creamy vinaigrette

Inca 6 | 12 gf, v

quinoa, dried cranberries, pepitas, yulu, tomato, greens, herbs, red onion, avocado, corn, lime, herb vin

hh Chef's Salad 6 | 11 v ask server for preparation

Toppings

flat iron steak +8*

grilled chicken +4

grilled fish +5*

grilled shrimp +5*

carne asada +4

bacon +4

Entradas y Sopas

hh Guacamole Classico 5 | 8 v, gf

avocado, chile, citrus, onion, tomatillo, cilantro, cotija cheese, served w/ chips. +1 sub raw vegetables

hh Ceviche de Camaron 13 gf

shrimp, pico de gallo, lime, cucumber, cilantro, avocado

Elote Callejero 7 v, gf

grilled corn on the cob, mayo, cotija cheese, smoked paprika

Queso Fundido 9.5 gf; choice of chorizo or mushroom

mexican cheese fondue, served w/ tortilla chips, flour tortillas

Posole Blanco 6 | 9 gf

white hominy, shredded pork w/ cabbage, oregano, white onion, chile pasilla, cilantro, lime

Caldo de Pollo 7 | 11 gf

chicken broth, chicken, rice noodles, snow peas, fresh herbs, salsa de soya

Spring Rolls* 8

veggie, shrimp, or pork belly served with served w/ peanut and sweet chile dipping sauces

Tacos 3.85 Tortas 10 Burritos 10 hh

tacos served w/ cilantro and onions; tortas w/ shredded lettuce; burritos rolled w/ beans

Vegetables v
chef's preparation

Chicken
sauteed chicken breast, mushrooms, poblano peppers, aji aioli

Grilled Fish*
white fish, guacamole, lettuce, aji aioli, pico de gallo
{+2 burrito / torta}

Pork Belly
grilled pork, citrus glaze, spicy relish
{+2 burrito / torta}

Naco Torta* 11
grilled skirt steak, guacamole, lettuce, aji aioli, gallo blanco telera bread, two fried eggs

Cochinita

slow roasted pork, pineapple, achiote w/ tomatillo salsa

Carne Asada

marinated grilled skirt steak w/ guacamole, salsa de chile de arbol

Grilled Shrimp*

achiote marinated shrimp w/ pico de gallo, guacamole

Barbacoa

slow braised beef chuck w/ chile + fire roasted salsa

Burgers ground in house served w/ fries

Pica Rica* 13

6 oz. grass-fed beef, roasted chile, caramelized onions, cheddar, aji aioli

Pork Belly* 15

6 oz. grass fed beef, pork belly w/ citrus glaze and spicy relish

Cheeseburger* 12.50

6 oz. grass-fed beef, cheddar, lettuce, tomato, onion, aji aioli

Chorizo* 14

6 oz. grass fed beef, schreiner's chorizo, pickled onions, habaero mayo

Sides y a La Carte

Seasonal Vegetables 6 gf, v

Four House-Made Flour Tortillas 1.65 v

Frijoles 3.50 gf, v
pinto beans, cotija cheese

Thick Cut Bacon 4

Papas Fritas 5.50 gf, v
house-made fries, aji chile aioli

Schreiner's Chorizo or Linguica 4

Side Salad 5
seasonal ingredients w/ herb vinaigrette

Single Flapjack 5.50