

# ILA'S

MAKE YOURSELF AT HOME

*Brunch*

## **BOTTOMLESS MIMOSAS - 30 per person**

*sparkling brut cava, your choice of two juices:*

- *Grapefruit*
- *Pineapple*
- *Orange*
- *Cranberry*

11AM -3PM  
*Saturday & Sunday Only*

*2 hour time limit  
with purchase of entree*

## **SHAREABLES**

### **BREAKFAST EMPANADAS - 16**

*ham, potato, egg and cheddar  
cheese, scallions, house-made hot  
sauce*

### **SHORT RIB CHILAQUILES - 25**

*tortilla chips, queso oaxacan,  
korean style salsa, house made kimchi,  
two sunnyside eggs*

### **PORK LUMPIA EGGROLLS - 18**

*slow-braised pork cheek, pickled  
cabbage, sweet and sour sauce*

### **VEGGIE EMPANADAS- 16**

*potato, egg, cheddar cheese,  
scallions, house-made hot sauce*

### **BREAD PLATE - 21**

*kashmiri spiced flatbread, focaccia,  
rustic baguette, seasonal hummus,  
whipped goat cheese and fresno jam,  
yuzu honey butter*

### **CHURRO DONUTS - 12**

*guajillo chocolate sauce*



\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness \*\* Please inform your server of any allergies or dietary restrictions All parties of 5 or more are subject to auto gratuity

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### Brunch



#### HANDHELDS

BREAKFAST SANDWICH - 20  
*ham, scrambled eggs, gruyere,  
mustard bechamel, ciabatta roll,  
smashed potatoes*

CURRY MELT - 20  
*curry paste, caramelized onions, ricotta,  
mozzarella, scrambled eggs,  
toasted sourdough, smashed potatoes*

HOUSE CHEESEBURGER - 25  
*two smash patties, hook's sharp cheddar,  
oxtail marmalade, aioli, lettuce, pickle,  
potato bun, fresh cut fries*

ILA'S VEGGIE BURGER - 25  
*beet, lentil & oat patty, mahon cheese,  
cucumber, pickled red onion, aji verde,  
fresh cut fries*

#### SIDES

*two eggs - 8  
smashed potatoes - 6  
side toast - 5  
sausage - 5  
ham - 5  
hot sauce - 2*

#### FROM THE GARDEN

LITTLE GEM SALAD - 18  
*orange supremes, candied pistachios,  
parmesan crisp, pistachio vinaigrette,  
mint gremolata*

PHOENICIAN SALAD - 20  
*mixed greens, couscous, feta,  
cucumbers, tomatoes, crispy chickpeas,  
grilled grapes, herb vinaigrette*

#### PLATES

STUFFED FRENCH TOAST - 21  
*cinnamon cereal crusted brioche,  
stuffed with ricotta & apple butter,  
apple slaw*

BURRATA AVOCADO TOAST - 20  
*fresno jam, arugula salad,  
toasted pinenuts, poached eggs*

MOROCCAN BENNY - 21  
*merguez sausage patty, feta,  
harissa hollandaise, arugula salad*

DUCK DUCK HASH - 25  
*confit duck, dates,  
sweet & kennebec potatoes, onion,  
poblano, sunny egg*



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*after brunch*  
3PM-4PM



## BITES

### EMPANADA DUO-17

*butter chicken & roasted corn-shishito, mint chutney, chimichurri ranch*

### LUMPIA EGG ROLLS - 18

*slow-braised pork cheek, pickled cabbage, sweet and sour sauce*

### BREAD PLATE - 21

*kashmiri spiced flatbread, focaccia, rustic baguette, seasonal hummus, whipped goat cheese and fresno jam, yuzu whipped butter*

### LITTLE GEM SALAD - 18

*orange supremes, candied pistachios, parmesan crisp, pistachio vinaigrette, mint gremolata*

### PHOENICIAN SALAD - 20

*mixed greens, couscous, feta, cucumbers, tomatoes, crispy chickpeas, grilled grapes, herb vinaigrette*

### THREE CHEESE FLATBREAD -15

*mozzarella, parmesan, caciocavallo, pistachio pesto, arugula*

### HOUSE FRIES - 10

*add dipping sauces*

*+2 each:*

*aioli, chimichurri ranch, mint chutney, calabrian chili aioli*

