

..... breakfast 8:30-11am .....>

- strauss family cottage cheese + dried fruit compote  
+ orange blossom honey + candied pistachio 13. gf
- oatmeal porridge + pear + pomegranate + ginger + almond 13. v/gf
- patatas bravas hash + chorizo bilbao  
+ potato + kale + sofrito + garlic aioli 17. gf with egg 20.
- poached egg + avocado toast + greek yogurt + aleppo butter  
+ grilled multigrain 15.5
- torrijas french toast + citrus + creme catalan 16.
- breakfast sandwich + spicy italian sausage + fried egg  
+ oven dried tomato + arugula + provolone + roasted garlic aioli  
+ sesame bun 13.
- savory buckwheat crepe + fried egg + loukaniko sausage + spinach  
+ pepper + burrata + kasseri cheese + apricot mustard seed jam 18.
- sweet buckwheat crepe + banana + chocolate crema  
+ roasted pineapple + spiced almond 17.
- the basics + eggs your way + potato pepper hash  
+ bacon or chicken apple sausage + roasted tomato + greens + toast 21.
- lobster + mushroom omelet + herb goat cheese + lobster cream  
+ green salad 26. gf
- smoked salmon plate + whipped cream cheese + avocado  
+ tomato + pickled red onion + arugula + caper + lemon + bagel 21.
- seasonal vegetable wrap + hummus + zhoug + green salad 16. v  
+ add scrambled egg 18.
- tropical fruit plate + poppy seed coconut yogurt 16. v/gf

>>side <<

- bacon 4. | sausage 5. | avocado 4. | potato pepper hash 5. v/gf
- egg: fried / scrambled / poached 5.
- toast + whipped butter + date honey 3.  
multigrain / dark multigrain / country french
- solomon brothers bagel + cream cheese 4.  
everything / rye
- checkout our pastry counter for daily selections  
enjoy with your meal or take to go!

mezze 11:30am-2pm

- baba ganoush + creme fraiche  
+ green onion chimichurri + laffa 10.
- charred savoy cabbage + orange honey + aleppo  
+ tahini + pine nut 10. gf
- baked french feta + pappedew relish + laffa 13.5
- confit albacore + white bean + lemon + fennel + olive + laffa 14.
- roasted carrot hummus + tahini + dukkah  
+ carrot molasses + laffa 10.
- coastal mezze tower | enjoy all 5 items for the table 48.

kebab 11:30am-2pm

- kebab plate
- includes: saffron rice + salad + pickled vegetable + lavash
- swordfish + berbere yogurt marinade 26.
- beef filet + moroccan onion marinade + tzatziki 26.
- king trumpet mushroom + patty pan squash + pappedew relish 22.

||||||| soup + salad 11:30am-2pm |||||||

- soup of the day chef's whim
- butter lettuce + medjool date + marinated carrot  
+ chickpea + labneh + dill + mint + cilantro  
+ toasted sesame harissa vinaigrette 14. gf / add chicken +9.
- chopped bowl + job's tears + quinoa + lentil + cabbage + arugula  
+ pickled red onion + melted leek + zucchini + cherry tomato  
+ tahini + aleppo oil 15. v/gf / add chicken +9.

— plates 11:30am-2pm —

- delicata squash confit + falafel crumble + pistachio gremolata  
+ sweet and sour cipollini + watercress + feta + sherry gastrique 16. gf
- mushroom rigatoni + beech + maiitake + broccoli rabe + chili  
+ pan sauce + lemon ricotta 22.
- toum roasted chicken + whipped garlic aleppo sumac + lemon  
couscous + green olive citrus relish + parsley emulsion 26.
- lamb bulgur burger + shredded lettuce + cabbage + tomato  
+ sumac red onion + tzatziki + chili mango chutney + sesame bun  
+ green salad or za'atar shoestring fries 22.
- burrata + calabrian salami sandwich + roasted pepper  
+ hot honey + basil + ciabatta + green salad  
or za'atar shoestring fries 19.5
- smoked salmon sandwich + whipped herb goat cheese  
+ sweet carrot raisin slaw + cucumber + watercress + dark multigrain  
+ green salad or za'atar shoestring fries 22.
- mortadella + coppa + prosciutto cotto muffuletta  
+ provolone + giardiniera relish + basil + house aioli + focaccia  
+ green salad or za'atar shoestring fries 19.5
- seasonal vegetable wrap + hummus + zhoug + green salad or  
za'atar shoestring fries 16.

~~~~ sweet ~~~~

- burnt basque cheesecake  
+ cognac poached prune 12.
- butterscotch budino + vanilla crema  
+ shortbread crumble 9.
- assorted pastries from our counter

v = vegan / gf = gluten free / dietary alternatives upon request: gf bread available +1.5 / substitute laffa for crudite or lavash v

a 3.95% surcharge will be added to each check. this charge helps support increased wages and benefits for our team members on the front line and in our kitchens and allows us to continue to provide the CUCINA hospitality and service you have come to enjoy.

\*these items are served raw or undercooked or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## dark horse coffee

- cappuccino 4.5
- latte 5.
- espresso 3.5
- cortado 4.25
- americano 4.
- drip 3.
- cold brew 5.5
- add syrup +0.75

*honey cinnamon | vanilla | vanilla lavender | salted maple  
make it a large 16 oz +0.75  
sub oat milk or soy milk +1.*

## spiced + botanical

- mayan mocha 5.5
- turmeric latte 5.5
- matcha latte 5.5
- chai latte 5.5
- salted maple latte 5.5
- make it iced (16 oz) +0.50

## paru tea

- citrus mint / herbal 4.
- lemon lychee / black 4.
- jasmine wild / green 4.
- saigon breakfast / black 4.
- iced lemon lychee / black 4.
- iced hibiscus / herbal 4.

## smoothies

- prospect / dragon fruit + pineapple + mango + banana 8.5
- cove / coconut + kale + spinach + date + cinnamon 8.5
- pearl / peanut butter + blueberry + date + banana + chia seed + oat milk 8.5
- add beauty / collagen peptides +2.
- add brain / reishi mushroom blend +2.

## refresh

- change / butterfly flower lemonade 8.  
add gin +5.
- aquazul / strawberry + mint + lime + ginger beer + soda 9.  
add vodka +5.
- bluebarb zip / rhubarb shrub + blueberry + basil + soda 9.  
add bourbon +5.
- vacation exhibit / passionfruit + orange + coconut milk 10.  
add rum +5.
- superfood & co / kefir soda ginger raider 8.  
add tequila +5.
- living tea kombucha / berry good / passion fruit 8.

## more booze

- spritz / mommenpop blood orange + aperol + bubbles 15.
- traditional bloody mary 12.

## misc

- proud source sparkling water 750 ml 6.
- proud source spring water 750 ml 6.
- acqua panna spring water 500 ml 3.5
- sparkling san pellegrino  
lemon / blood orange / orange 4.5
- coke / diet coke / sprite 3.75
- orange juice 5.

## beer

- pizza port 'crusin' pale ale / draft 8.
- societe 'pupil' IPA / can 8.
- mother earth 'cali creamin' cream ale / can 7.

## wine

- sparkling / blanc de blanc / thevenet / france 16.
- chardonnay / jax y3 / california 14.
- sauvignon blanc / jean max roger 'menetou-salon' / france 15.
- albarino / val de meigas / spain 15.
- assyrτικο / mylonas / greece 14.
- white blend / dao adegas de penalva / portugal 10.
- rose / syrah blend / gavoty 'grand classique' / france 15.
- pinot noir / le machin / california 15.
- mencia / raul perez 'ultreia' / spain 14.
- cabernet franc / domaine bourdin-chancelle / france 12.
- plavac mali / saints hill 'black dalmation' / croatia 12.
- red blend / luigi oddero 'convento' / italy 14.

## host your next event at MCASD

MCASD's newly expanded La Jolla Campus highlights some of the region's most extraordinary views of the Pacific Ocean and is home to a world-class contemporary art collection. We invite you to celebrate life's milestone moments with us in a matchless location that celebrates the beauty of both art and nature. When you rent a space at MCASD, you are not just creating memories of a lifetime; you also are helping the Museum to raise vital funds for its ongoing education and exhibitions programs that serve the San Diego and Tijuana regional communities.

[mcase.org/events](http://mcase.org/events)

# UKC

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## the art of gathering

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We look forward to joining you at your next celebration!

[urbankitchencatering.com](http://urbankitchencatering.com)

## an urban kitchen group concept

cucina: urbana + sorella + enoteca | catering | shell  
mingei museum | gold finch | morena provisions | mcase