

Two Sisters

LUNCH

SALADS

Mexican Chopped Salad \$17 VG

romaine, cotija cheese, avocado, cherry tomatoes roasted corn, black beans, cilantro in a fried tortilla bowl with lime-cilantro dressing

Alhambra Salad \$17 VG

baby arugula, chopped eggs, heart of palm, grapefruit, artichokes, manchego cheese with a balsamic dressing

Baby Kale and Mustard Green Salad \$17 VG

topped with watermelon raddish, mango, pickled papaya, candied walnut with kumquat vinaigrette

Add Protein: fish of the day* \$8 shrimp* \$8 tofu \$6 chicken* \$7 steaks* \$10

HAND HELDS

Miracle Mile Burger* \$19

cheddar, Boston Bibb lettuce, tomato onion on a brioche bun with french fries

Cilantro Lime Chicken Panini* \$18

sun dried tomato, avocado, caramelized onions and fresh mozzarella served with french fries

Buffalo Chicken Wrap* \$18

romaine lettuce, shredded carrot, celery, avocado, blue cheese dressing served with french fries

Beyond Meat Plantain Tostadas \$20 V

served with onions, peppers and a side salad

Margherita Flatbread \$18 VG

marinara sauce, pesto, cherry tomatoes, mozzarella cheese

STAPLES

Shrimp Aji* \$23

served with fingerling potato and roasted fennel

Pan Seared Airline Chicken Breast* \$24

served with a polenta cake, broccolini and cilantro sauce

Pan Seared Local Fish of the Day* \$26

served with a sweet peas puree, maitake mushrooms, passion fruit sauce

Steak Frites* \$26

8oz NY steak topped with mojo butter served with french fries

Stir Fried Quinoa \$19 V

with seasonal vegetable and topped with tofu

SIDES

House Salad \$5 VG

French Fries \$5

Sweet Potato Fries \$7

Yuca Fries \$7

Truffle French Fries \$8

Mac & Cheese \$8

VG | Vegetarian

G | Gluten Free

V | Vegan

LEGAL | *consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.

An 18% will be added to parties of 6 or more.