## SMALL BITES

house made cheese bun

RISOLE	\$10
half-moon fried pastry stuffed with ground beef and served with spicy sour cream.	ΨΙΟ
served with spicy sour cream.	
TRUFFLE CASSAVA FRIES	\$11
served with confit garlic aioli and parmesan cheese	
TACOS & THINGS	
CHICKEN TACOS	\$14.95
rotisserie chicken thighs, guacamole, pineapple salsa,	
monterey jack cheese. In a crispy tortilla, served	
with a house made cilantro crema	
HAMBURGUESA TACO	\$14.95
ground beef, monterey jack cheese,pico de gallo,	
lettuce and our secret house sauce	
VECOVE TAGO	¢14.05
VEGGIE TACO sweet potato, feta cheese, pumpkin seeds, chipotle	\$14.95
aioli, onion and cilantro	
WAGYU BURGER	\$25
10oz wagyu beef patty topped with mild cheddar,	
lettuce, tomato, onion and chef's secret sauce on a	

## FAVELLA

## PIZZA

THE COPA beef rib, onions, fior de late, pickled anaheim, tomato sauce, and chili oil	\$24
PICANHA anticucho marinated picanha, fior di latte, fried leeks, chimichurri and crispy garlic	\$24
ONCE UPON A TIME IN RIO shredded chicken, gorgonzola sauce, parmesan,hearts of palm, roasted corn, chives, and olive oil	\$24
EL PRESIDENTE nduja sausage, spicy salami, caramelized onion, tomato sauce, hot honey and cheese	\$24
WILD CHILD wild mushrooms, leeks, spicy honey parmesan, fior de late, green onion, bechamel	\$24
PEACE, LOVE, PROSCIUTTO tomato sauce, buffalo mozzarella, arugula, sundried tomatoes, capers, prosciutto and olive oil	\$24
OLD SCHOOL pepperoni, tomato sauce, fior de late and hot honey	\$24
MARGHERITA tomato sauce, mozzarella cheese, fresh basil	\$20
KING KONG banana, fior de late, chocolate and cinnamon	\$24
EL GRINGO dulce de leche, white chocolate, mozzarella, pistachio	\$20