

To Share

★ **GARDEN GUACAMOLE – \$16**

Creamy guacamole with fresh crab, served with crispy focaccia, microgreens, and edible flowers.

★ **CHEESE & CHARCUTERIE BOARD FOR TWO – \$25**

A curated selection of artisanal cheeses and cured meats, served with artisan focaccia, marinated olives, seasonal fruit, mixed nuts, and honey.

★ **MOTTO FRY BOARD FOR TWO – \$20**

Chicken tenders, mozzarella sticks, chicken wings, and French fries. The perfect platter to share with cocktails.

★ **HOUSE EMPANADAS – \$16**

Four handcrafted empanadas featuring two Cheese and two Beef & Onion, served with our signature spicy house sauce.

Main Courses

★ **BRAISED BEEF BOURGIGNON – \$25**

Slow-braised beef cooked for four hours in red wine until fork-tender, served with cauliflower purée, a delicate touch of blue cheese, and a red wine reduction.

★ **HUANCAÍNA SPAGHETTI & BRAISED BEEF – \$22**

Spaghetti tossed in a creamy Huancaína sauce with slow-braised beef, finished with a rich reduction inspired by the classic Peruvian Lomo Saltado.

★ **CLASSIC SPAGHETTI BOLOGNESE – \$18**

Traditional Italian spaghetti tossed in a rich, slow-simmered beef Bolognese sauce, finished with freshly grated Parmesan cheese and fresh basil.

Desserts & Sweets

★ **MOTTO ALFAJORES – \$10**

Homenade alfajores filled with dulce de leche.

★ **CRÈME BRÛLÉE – \$12**

Classic vanilla custard topped with a thin layer of caramelized sugar.

★ **MOTTO AFFOGATO – \$13**

Artisan vanilla gelato topped with a freshly pulled espresso, served with crisp ladyfinger cookies, finished with cocoa powder.

Coffee & Tea

★ **ESPRESSO – \$3**

Strong and bold.

★ **AMERICANO – \$3**

Espresso with hot water.

★ **CAPPUCCINO – \$4**

Espresso with steamed milk and foam.

★ **LATTE – \$4**

Espresso with steamed milk.

★ **MOCHA – \$5**

Espresso, rich chocolate, and steamed milk topped with creamy foam.

★ **IRISH COFFEE – \$10**

Hot coffee with Irish whiskey, sugar, and cream.

★ **BLACK TEA – \$3**

Classic and smooth.

★ **GREEN TEA – \$3**

Light and refreshing

★ **CHAMOMILE TEA – \$3**

Calmng and floral

★ **CLASSIC AFFOGATO – \$8**

Creamy vanilla gelato topped with a freshly brewed espresso shot, creating the perfect harmony of bold coffee and velvety sweetness. An authentic Italian dessert in a cup.

Soft Drinks

* **BOTTLED WATER – \$3**

* **SPARKLING WATER – \$4**

* **LEMONADE – \$5**

* **SODAS – \$5**

Salads

* **MOTTO CAESAR SALAD – \$15**

Crisp romaine lettuce, Parmesan cheese, artisan focaccia croutons, and house Caesar dressing.

* **BURRATA & TOMATO SALAD – \$15**

Fresh burrata with heirloom tomatoes, basil, extra virgin olive oil, balsamic glaze, and artisan focaccia.

Sandwiches

Open-faced focaccias. Burgers are served with fries.

* **AVOCADO FOCACCIA TOAST – \$16**

Open-faced artisan focaccia topped with creamy guacamole and a perfectly poached egg.

* **NEW YORK-STYLE ROAST BEEF – \$19**

Thinly sliced, served cold on artisan focaccia with Dijon mustard and sweet orange caramelized onions.

* **PERUVIAN PORCHETTA – \$18**

Thinly sliced cold porchetta served on artisan focaccia with Dijon mustard and a fresh Peruvian-style citrus onion salad.

* **MOTTO BLACK ANGUS BURGER – \$22**

Juicy Black Angus beef, crisp lettuce, tomato, and orange caramelized onions, served with French fries.