

Lunch

Monday 11:30am-1:30pm | Tuesday-Friday 11:30am-2:30pm

when seasonally available, we use produce from our mini-farms

starters 7

Guacamole with Grilled Pineapple (vv)

Roasted White Sweet Corn (v)

Off the cob with crema fresca, queso cotija, cayenne pepper & lime

soup

soup of the day

bowl 8 | cup 5

salads

Add grilled marinated chicken, salmon, tofu,
or ripe avocado 3

Martha's Salad (vv, gf) 12

Baby greens with julienne jicama, carrots, zucchinis, cucumbers, green beans, green peas, onions, bell peppers, apples, mangoes & garnished with roasted pumpkin seeds.

Ana's Salad (v) 12

Baby greens topped with roasted corn, queso cotija, roasted poblano peppers, jicama, & avocado.

House Salad (vv) 10

Baby greens, jicama, mangoes, apples, roasted pumpkin seeds.

Choice of Dressings: citrus, roasted onion & honey,
tomato & basil, roasted poblano & avocado

grilled cheese 11

Prepared with a Mexican cheese blend.
Choice of white, multi-grain or sourdough bread.
Served with a side house salad,
substitute a cup soup add 1

Chile Relleno Grilled Cheese (v)

Roasted poblano peppers with egg, sliced red onions & tomatoes.

Kale Grilled Cheese

Roasted tomatoes, kale & fresh herbs with chopped smoked bacon bits.

Veggie Grilled Cheese (v)

Fresh veggies & roasted tomatoes with jalapeño pesto.



www.homegirlcafe.org

(v) vegetarian (vv) vegan (gf) gluten free

18% gratuity will be added to parties of 6 or more

tacos 10

Choice of 3 for 10

Substitute a tortilla for a grilled nopal (cactus leaf) add 1

Pork Carnitas

apple-tomatillo slaw, cilantro

Carne Asada

panile sauce (peanuts & chipotle), shaved lettuce, julienne radishes, cilantro

Red Mole Chicken

habanero pickled onions, sesame seeds, cilantro

Salmon

jalapeño pesto, pico de gallo, cilantro

White Fish

cabbage jicama slaw, crema fresca, morita salsa, cilantro

Jorja's (vv)

sautéed hibiscus flower, caramelized onions, topped with avocado, cucumber, serrano peppers & cilantro

Achiote Chicken (citrus & annato seed marinade)

cabbage jicama slaw, habanero pickled onions, cilantro

sandwiches 11

Served on Homeboy Bakery ciabatta.

Served with a side house salad,
substitute a cup soup add 1

Yuyu's

Smoked turkey breast with dulce de mango & chipotle salsa, lettuce, tomatoes, onions, mayonnaise.

Manoy's

Braised shredded chicken Central American style with pickled cabbage, onions, mayonnaise.

Consuelo's (v)

Panela cheese with jalapeño pesto, lettuce, tomatoes, onions, mayonnaise.

Add grilled marinated chicken 3

homegirl café

a favorite farm-to-table breakfast & lunch spot where homegirls serve tables instead of serving time. Homegirl Café offers an extensive training program empowering women & men to undertake what is often their first "real job" in the restaurant industry & urban farming. As trainees learn to grow, prep, and serve local and organic food, they grow in self-understanding to prepare themselves to serve as leaders in their families & communities. Homegirl offers a full catering service, hgcatering@homeboyindustries.org

all mini-farm produce & products are organic & grown with sustainable practices

Lunch

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sides 3

green rice

spinach & cilantro rice with roasted corn

black beans

sautéed onions, tomatoes, garlic & serrano peppers

grilled marinated chicken breast

salmon

side salad

baby greens, jicama, mangoes, apples, roasted pumpkin seeds

sliced avocado

pico de gallo

tortillas 1

2 flour or 3 corn

cold drinks

angela's green potion 4

spinach & mint limeade

cucumber 3

with pineapple & lime

mango agua fresca 3

jamaica (hibiscus tea) 3

sodas 2

coke | diet coke | sprite | orange fanta

refills included for sodas

hot drinks

Our coffee & espresso beans are roasted & ground in limited quantity to ensure the freshness of our Cafecito Orgánico products.

House coffee 2

homegirl specialty blend of cinnamon & dried orange peels

Cappuccino & Latte 3.5

coffee beans from Cafecito Orgánico

Shamika's Special 4

Americano with vanilla and steamed milk

Paulina's Latte 4

with chocolate & caramel sauce and a shot of vanilla

Mexican Hot Chocolate 3

with steamed milk

Homemade Herbal Tea 2

based on season & availability

(v) vegetarian (vv) vegan (gf) gluten free

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dessert

Made fresh daily.

Mango Upside-Down Cornbread 7

Served a-la-mode with fresh mangoes

Roasted Corn María Gorda (panna cotta) 6

Served with membrillo (quince) sauce

homegirl marketplace

Be sure to visit our Homegirl Marketplace, located in the front of the café featuring an assortment of artisanal homemade products including our signature granola, coffee, seasonal preserves, organic herbs & teas, succulent planters and much, much more.

Don't miss our new line of organic teas made from 100% Homegirl mini-farm herbs.

support homeboy

Please support our other social enterprises:

Homeboy Diner at Los Angeles City Hall

Homeboy Grocery, our chips & salsas are now available in most Ralphs locations in Southern California

Homeboy Bakery

Homeboy Farmers Markets, selling our Bakery and Café foods and breads at over 20 local, farmers markets

Homeboy Silkscreen & Embroidery/Homegirl Merchandise

And coming soon in the fall of 2012, Homeboy Café & Bakery at LAX in the American Airlines terminal.



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