



CAFFE

macchiato

espresso with dot of milk 2.75

cortado

espresso with 4oz milk 2.75

americano

espresso with hot water 2.75

cappuccino

equal parts espresso milk & foam 3.25

latte

12oz 3.50/16oz 3.75

pour over

(takes 8 minutes) 5

french press 4.50

flat white

short latte with slightly less foam 3.25

iced latte 3.50

iced flavored coffee 4.00

mint infused nitro cold brew 4.25

kyoto tower 12 hour cold filtered coffee 6

*flavors available- Caramel. White chocolate. Mocha. Vanilla

*all drinks made with double shots of espresso

Voted best new restaurant in SD by Thrillist
2016

Voted best new restaurant in the Gaslamp
2016

Voted by the Gaslamp District as a
Trailblazer - 2016



BIGA
CUCINATO A LEGNO

BREAKFAST MENU

SERVED DAILY 8AM - 10:30AM

BIGA SAN DIEGO

Sun 7a-8p

Mon 7a-3p

Tues-Thurs 7a-8p

Fri-Sat 7a-9p

950 Sixth Ave.
San Diego, CA 92101

619.794.0444

bigasandiego.com

[#bigasandiego](https://twitter.com/bigasandiego)

BIGA A.M SANDWICHES

All sandwiches served on our baked to order BIGA ROLL

all sandwiches served with scrambled eggs (we politely decline substitutions on egg modifications)

substitute cage-free eggs or egg whites for \$2

house cured bacon. heirloom tomato. arugula 7

roast beef. peperonata. smoked provolone 7.5

soyrizo. fontina. cilantro 7.5

house cured bacon. spinach. avocado. creme fraiche
7

prosciutto cotto. scamorza. 7.5

HOUSEMADE BAGELS

all bagels made in house with our 200 year old biga starter and cooked in our wood burning ovens

cream cheese. 5

cream cheese. heirloom tomato. maldon salt 6

EGGCELLENT EGGS

all dishes made with cage-free eggs

all dishes served with an arugula & heirloom tomato salad

eggs & house cured bacon

two eggs any way. house-made pasture raised bacon. choice of toast 9

biga breakfast

two eggs any way. house cured nduja on heritage bread 10

SWEETS

yogurt & berries 4.5

house made honey roasted granola, yogurt & berries

house-made honey roasted granola. walnuts. almonds. greek yogurt. mint syrup. blueberries. blackberries. raspberries. 6

house made honey roasted granola.

with warm almond milk. 6

assorted housemade pastries

wood fired croissant. nutella bomboloncini

HERITAGE TOASTS

served on house made wood fired heritage bread

ricotta & local honey

orange. amaranth. sesame 7.5

avocado & calabrian chili

oro blanco grapefruit. pistachios. celery 7

prosciutto & eggs

wild arugula. parmesan. heirloom tomato. balsamic 7.5

banana brulee. peanut butter. nutella

bruleed bananas. toasted hazelnuts 7

ricotta & local strawberries

minted strawberries. ricotta. saba 7

DRINKS

mimosa. 4

white peach bellini. 5

milk 3