



OUR MENU

SALADS

Ensalada de Arugula

\$9,95

Fennel, Pear, Frisee, Dried Cranberries, arugula, passion fruit vinaigrette



Ensalada de Aguacate

\$9,95

Baby watercress, red onion, tomatoes, cucumber, avocado, feta cheese with black olive-cilantro vinaigrette



Ensalada de la casa

\$9,95

Mixed greens, mango, tomatoes, hearts of palm, queso fresco, jalapeño vinaigrette



To any salad add

Grilled Chicken	\$6
Seared Salmon	\$8
Grilled Shrimp	\$9
Grilled Steak	\$8

TAPAS



Gambas al ajillo

Sautéed shrimp. lime, wine, garlic sauce

\$9,95

Sopa de langosta

Lobster bisque, floating lobster dumpling

\$8,95



Costarican enyucado

Braised short rib stuffing, yuca cake, avocado, mild, japaleño aioli, fresh cabbage relish

\$9,95

Calamares fritos

Fried calamari, red onion, avocado, spiced huancaína sauce

\$10,95



TAPAS



Duo empanadas

Hand rolled chicken / beef empanadas,
smoked guajillo chili cream sauce

\$10,95

Guacamole

Tomatoes, red onions, cilantro, lime

\$6



Pasteles de cangrejo

Jumbo lump cake, fennel, orange segments,
red onion escabeche, coconut curry sauce

\$10,95

Costarican shrimp ceviche

Red onions, tomatoes, cilantro, citrus sauce

\$10,95



TAPAS



Ceviche mixto

\$10,95

Shrimp, mussels, clams, fish in a soy ginger citrus sauce

Pupusa salvadoreña

\$9,95

Sautéed shrimp, chorizo with lobster saffron sauce and cabbage stew



Quesadilla de pollo o carne

\$9,95

Pulled chicken/beef, refried beans, monterey jack cheese, guacamole, crema fresca

Tuna tartar

\$10,95

Spices sweet, sour ahi tuna tartar, guacamole served on crispy wonton layer



TAPAS



Pato

Roasted pulled duck, soft tacos, mango, black beans relish, chipotle cilantro and guava dipping sauce

\$10,95

Coconut Shrimp

Coconut shrimp over orange segments, red peppers, green peppera, cilantro and onions served with guava sauce

\$11,95



LUNCH



Media noche wrap

\$13,50

Roasted pulled pork, ham, swiss cheese, dill pickles, cilantro jalapeño aioli and yuca fries

Pescado a lo macho

Breaded fish fillet, clams, calamari, shrimps, green mussels topped with seafood panca, pepper sauce, rice and yuca

\$16,50



Arroz con pollo

Roasted pulled chicken simmered in sofrito, peas, carrots, pepper yellow saffron rice, sweet plantains, cabbage citrus slaw

\$15,50

Burritos carne, pollo o vegetales

Onion, peppers, monterey cheese, lettuce, crema fresca, rice and beans

\$14,50



LUNCH



Shrimp quesadilla

\$15,50

Refried beans, monterey jack cheese, grilled shrimp, guacamole and crema fresca

Lomo saltado

Sautéed beef strips, onions, tomatoes, cilantro, soy sauce, rice and fries

\$14,50



Pollo saltado

Sautéed chicken, onions, garlic, celery in a curry cream sauce, rice, beans, sweet plantains

\$14,50



Bistec criollo

Grilled skirt steak, sauce, fried egg, black beans, white rice, sweet plantains

\$15,50



LUNCH



Cazuela

\$16,50

Peruvian twist, stew, clams, mussels, shrimp, fish, tomatoes, saffron, coconut milk, aji panca broth, and white rice

Salmon con pinto

Pan roasted fillet of salmon, moros rice, cilantro, lime, creamy sauce, corn avocado relish

\$15,50



Vegetable fajitas

Onions, peppers, tomatoes and corn tortillas

\$12,50

dinner



Mahi - Mahi

Pan roasted Mahi-Mahi fillet, leeks, hominy, risotto, roasted poblano cream sauce with avocado relish

\$23,95

Cazuela

Peruvian stew, clams, mussels, shrimp, calamari, fish in a coconut milk saffron aji panca broth and jasmine rice

\$23,95



Pollo relleno

Pan roasted free range chicken, stuffed with colombian chorizo, goat cheese, broccoli, cauliflower and sweet plantains, black beans, mashed potatoes, cilantro, tequila, honey sauce

\$23,95

Caribbean Pollo Saltado

Jamaican style sauteed chicken, coconut milk, celery, raisins, curry sauce, rice, beans and sweet plantains

\$22,95



dinner



Chuleta de cerdo

\$23,95

Tequila agave brined pork chop, mashed potato, guava BBQ pulled pork, grilled asparagus, plums chile de arbol sauce

Huachinango

Seared red snapper fillet over fava beans, wild mushroom risotto, saffron red pepper coulis

\$23,95



Trio steak tostones

Grilled rib angus steak, roasted mushrooms, sautéed spinach, shrimp, chorizo, lobster sauce

\$26,95

Pargo frito

Citrus marinated red whole fried snapper, chayote, avocado salad, tostones, spiced mango sauce

\$26,95



dinner



Camarones al ajo

\$23,95

Sautéed shrimp, garlic, tomatoes, white wine guajillo sauce, corn rice sautéed spinach

Steak Cubano

Grilled black angus skirt steak chorizo hash, yuca, red chimichurri sauce, sautéed brussels sprouts

\$23,95



Steak Gaucho

Grilled rib angus steak, jalapeño, cilantro, chimichurri, lobster meat poblano, purple mashed potatoes, roasted vegetables

\$26,95

Ropa vieja

Stacked stewed shredded beef and mushrooms, guajillo, Aj sauce, toston an broccoli

\$23,95



DINNER



Bistec criollo

\$23,95

Grilled black angus skirt steak, criolle sauce, fried egg, black beans, white rice, fried plantains

Paella Valenciana

\$24,95

Cilantro style clams, mussels, guaba, shrimp, chorizo, chicken, fish, piquillo peppers, green peas, bomba saffron rice



Costilla de Res

\$24,95

Braised boneless prime short rib, cilantro, soft polenta, roasted carrots, rioja wine, thyme

SIDE ORDERS

White rice \$4
Sweet plantains \$4
Fried yuca \$4
Moros rice \$4

Black beans \$4
Tostones \$4
Sautéed spinach \$4
Plantain chips \$4

Yellow rice \$4
Sautéed vegetables \$4

DESSERTS



Churros

Mexican churros, chocolate sauce, vanilla ice cream

\$8

Creps

Filled with arequipe and fresh berries

\$8



Bread pudding

warm white chocolate bread pudding, dark rum sauce, vanilla ice cream

\$8

Chocolate madness cake

Chocolate cake served with rum sauce

\$8



DESSERTS



Tres leches

Tres leches cake

\$8

Cheese cake

\$8



Arroz con leche

Rice pudding, quenelles, fresh fruit

\$8

menu infantil

\$8

**Chicken nuggets with fries and
cheese quesadillas**



wines



Sparkling Wines

Cava, codorniu, spain	Split	8	28
Prosecco, Ruffino, Italy		8	28
Ricco, Mango moscato, Italy		8	28
Ricco, Peach moscato, Italy		8	28

White Wines

Riesling, Firestone, CA	8	28
Pinot Gris, Erath, Oregon	11	39
Pinot Grigio, Santa Marina, Italy	9	32
Pinot Grigio, Barone Fini, Alto Adige, Italy	12	42
Albarino, Ramon Bilbao, Spain	10	35
Sauvignon Blanc, Portillo, Argentina	9	32
Sauvignon Blanc, Haymaker, New Zeland	9	38
Sauvignon Blanc, Girard, CA	12	42
Sauvignon Blanc, Crossing, New Zealand	9	32
Chardonnay, Chalk Hill, Sonoma	12	42
Chardonnay, Franciscan, CA	12	42
Chardonnay, Cave de Lugny, Macon-Village, France	8	28
Verdejo, Torres Spain	8	28



wines



Rose Wines

Bargemone Provence, France	12	42
Rose, Chateau Castel des Maures, France	11	39

Red Wines

Pinot Noir, Hob Nob, France	8	28
Pinot Noir, The Calling		60
Pinot Noir, Candoni, Italy	9	30
Rioja, Ramon Bilbao, Spain	10	35
Rioja, Torres, 'Celeste', Spain	12	42
Rioja 'Reserva', Marques de Riscal, Spain	13	46
Tempranillo, Dehesa la Granja, Spain	12	42
Red Blend, Dreaming Tree 'Crush', CA	11	39
Red Blend, Tenuta Polvaro Nero, Italy	11	40
Crianza, Torres Ibericos Rioja, Spain	11	39
Carmenere, Haras de Pirque Reserva, Chile	7	25
Malbec, Natura, Chile	7	25
Malbec, Ruta 22, Argentina	8	28
Malbec, Portillo, Argentina	9	32
Malbec, Casillero del Diablo, Chile	7	25
Malbec, Septima, Argentina	10	35
Malbec 'Reserva', Terrazas, Argentina	12	42
Malbec, Terrazas 'Single Vineyard', Argentina		79
Malbec, Trivento Reserve, Argentina	7	25

wines

Red Wines

Merlot, Skyfall, WA	10	35
Cabernet Sauvignon, Torres las Mulas, Chile	9	32
Cabernet Sauvignon, Casillero del Diablo, Chile	7	25
Cabernet Sauvignon, Skyfall, WA	10	35
Cabernet Sauvignon, Columbia 'H3', WA	10	35
Cabernet Sauvignon, Stag's Leap, Napa		110
Malbec/Cabernet Blend, Amado Sur, Argentina	10	35
Montepulciano D Abruzzo,		
Visconti Della Rocca Reserve, Italy	8	28



COCKTAILS

Margaritas **\$12**

Cilantro

El charro tequila, cinnamon mix, dekuyper blue curacao, dekuyper triple sec, orange juice an lime juice



Jalepeno

Spicy jalepeno, espolón blanco tequila, cointreau, grand marnier, lime juice, orange slices

Original

Espolón blanco tequila, grand marnier, lime juice and simple syrup

Atlantic skinny

Espolón blanco tequila, fresh lime juice, fresh orange juice, light agave nectar

Sangrias **\$12**

RED or WHITE with seasonal fruits
strawberry rosé sangria



COCKTAILS

Cocktails

\$12

Cartejena Mojito

Bacardi dark rum, agave nectar, mint, sugar



Tinto Martini

Skyy infusions vanilla bean vodka, kahlua, baileys irish cream, shot of espresso

Amazonas

Skyy infusions raspberry vodka, berry purée, lime juice

Tequila Caliente

El charro tequila, cinnamon mix, spicy jalepeno, cherries and lime juice

Caribbean colada

Bacardi light rum, pineapple, coconut, heavy cream

Rossini pama

Kentucky citrus

Bulliet bourbon, lemon juice, orange juice, splash of soda

Tito's Moscow mule

Tito's handmade vodka, gosling's ginger beer, fresh lime juice and agave nectar

COCKTAILS

Cocktails

\$12

Guerara de rosas

Ketel one peach vodka, peach blossom, sweet vermouth, aperol and lemon topped with prosecco



Alisios de passion

Ketel one grapefruit vodka, pink grapefruit schnapps and lime juice topped with prosecco

Brunch Cocktails

Prosecco mimosa

Featuring enza prosecco

\$10

Ketel one bloody mary

\$10

Bellini nectar peach

\$10

BEERS

Draft beers

\$6

Lagunitas IPA
Samuel Adams
Modelo
Two Roads
Palm
Blue Moon



Bottle beers

\$7

<i>Coors light</i>	<i>Heineken</i>
<i>Budweiser</i>	<i>Heineken light</i>
<i>Bud Light</i>	<i>Corona</i>
<i>Negra modelo</i>	<i>Corona light</i>
<i>Yuengling</i>	<i>Peroni</i>
<i>Pacifico</i>	<i>Dos equis XX</i>

Angry Orchard Cider
Estrella (Spain)
Aguila (Colombia)
Presidente
(Dominican Republic)
Clausthaler (Non-Alcoholic)