

TRADICIONALES

TRADITIONAL TAPAS

LAS FAVORITAS \$7

Dates stuffed with Spanish chorizo, wrapped in smoked pork

GAMBAS AL AJILLO \$14

Shrimp sautéed in spicy garlic sauce

CEVICHE A LA PERUANA \$14

Citrus marinated tuna, ají amarillo, purple potato chips

EMPANADA \$6

Empanada of the day

SETAS \$5

Sautéed mushrooms, garlic, parsley

PULPO A FEIRA \$14

Grilled octopus, roasted potatoes, paprika, lemon zest

PATATAS BRAVAS \$7

Crispy potatoes, aioli, brava sauce

QUESO Y CHARCUTERÍA \$14

Cured meats and cheese selections with chef's accompaniments

COLIFLOR CON DÁTILES \$6

Roasted cauliflower with dates and pistachios

BOMBAS CONTIGO \$6

Potato and bacon croquettes with spicy brava sauce

SPICY SPANISH OLIVES \$5

House cured olives

BOQUERONES \$6

White anchovies, tomato tapenade, grilled bread

ELOTE \$8

Grilled corn, aioli, lime, and Cotija

MEJILLONES \$14

Mussels, garlic and sherry, crispy jamon

PLANTAINS \$5

Banana like things that aren't bananas!

ENSALADAS & SOPAS

SALADS AND SOUPS

GAZPACHO DEL DÍA \$8

Chilled soup of the day

CALDO DEL DÍA \$8

Soup of the day

ENSALADA CONTIGO \$8

Mixed greens, tomatoes, hearts of palm, olives, Cotija cheese, chimichurri vinaigrette

ENSALADA CÉSAR DE MAÍZ \$8

Romaine, regginito, grilled corn, pepitas, anchoñade, chili dusted croutons

REMOLACHAS ARABESQUE \$8

Roast beets, green apples, goat cheese, chipotle vinaigrette and cilantro oil

Please note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

CLÁSICOS

LATIN AMERICAN FAVORITES

TACOS CONTIGO \$16

Braised short rib tacos with grilled tomato salsa, house made pickled onions, jalapeño

TACOS DE PATO \$16

Duck confit taco, with avocado crema and grilled citrus salsa

AREPAS: ONE \$6 THREE \$14

AREPA LECHONA

Brazilian stewed pork, spicy mango sauce and Cotija cheese

AREPA FRIJOL

Black bean, fried plantain, jalapeño and Cotija cheese

AREPA POLLO

Roasted chicken, avocado crema, Cotija cheese

CHULETAS \$28

Lamb chops marinated in parsley and lemon, mint chimichurri and french fries

PARILLADA [FOR TWO] \$55

Ribeye, chorizo, morcilla, lamb chop, roast marrow, salsa verde, chimichurri, seasonal vegetables.

CHURRASCO \$32

Ribeye, cooked to order, french fries, vegetable, house chimichurri

LECHÓN CONFITADO CON BONIATO \$19

Slow roasted pork shank, served with rice and sweet potato puree

RAVIOLES DE HIERBAS \$18

Handmade pasta stuffed with savory herbs, Cotija and pumpkin seeds

PESCADO EN ESCABECHE \$26

Pan seared fresh fish, garlic, lime, white wine sauce, and sautéed squash

VIERAS CON RAJAS \$27

MOQUECA DE PEIXE \$20

Seafood, tomatoes, cilantro, onions, coconut milk, sliced almonds, chile oil and rice

MILANESA DE POLLO \$16

Pounded breast of chicken mixed greens and french fries

COCHINILLO ASADO WHOLE \$450 OR HALF \$245

Whole roasted suckling pig, grilled green onions, patatas bravas, black beans, and the vegetable of the day

(Must pre-order 3 days in advance)

PAELLA

Classic spanish rice dish cooked to order and made to share with four or more:

SHELLFISH, CHICKEN, RABBIT, OR CHORIZO

(Must pre-order 1 day in advance / market price)