

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 marinade dtuna, aji 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 herb, 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	

CHULETAS	\$28
Lamb chops marinated in parsley and lemon, mint chimichurri and french fries	

MOQUECA DE PEIXE	\$20
Seafood tomatoes, cilantro, onions, coconut milk, sliced almonds, chile oil and rice	

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	

PARILLADA (FOR TWO)	\$55
Ribeye, chorizo, morcilla, lamb chop, roast marrow, salsa verde, chimichurri, seasonal vegetables.	

MILANESA DE POLLO	\$16
Pounded breast of chicken mixed greens and french fries	

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	

COCHINILLO ASADO	
WHOLE	\$450
OR HALF	\$245
Whole roasted suckling pig, grilled green onions, patatas bravas, black beans, and the vegetable of the day	
<i>(Must pre-order 3 days in advance)</i>	

RAVIOLES DE HIERBAS	\$18
Handmade pasta stuffed with savory herbs, Cotija and pumpkin seeds	

PAELLA	
Classic spanish rice dish cooked to order and made to share with four or more:	
SHELLFISH, CHICKEN, RABBIT, OR CHORIZO	
<i>(Must pre-order 1 day in advance /market price)</i>	

FRITA CUBANA	\$14
Ground beef and chorizo, Manchego cheese, grilled onion, shoestring fries, chipotle aioli, soft egg bun	
ESTOFADO DE COSTILLA	\$19

PESCADO EN ESCABECHE	\$26
Pan seared fresh fish, garlic, lime, white wine sauce, and sautéed squash	
VIERAS CON RAJAS	\$27