

TAPAS

Croquetas ham or chicken...7 | **Empanadas** beef or chicken...8 | **Papa Rellenas** beef filling...8 **Mariquitas**...8
Guacamole con Salsa y Chips...10 | **Chicharron con Yuca**...10 | **Chicharrones de Pollo**...10
Camarones con Coco...11 | **Calamares Fritos**...11 **Camarones Sriracha**...11 | **Ceviche Original**...11
Crudo de Ahí Tuna...13 | **Quesadilla** lobster&shrimp...15 | **Tabla de Tino** jamon serrano, chorizo, manchego, cabrales, fig-jam,
olive-giardiniera, grapes...15 | **Explorador** calamares, beef empanadas, chicken croquetas, mariquitas chips 18

SALADS

Aguacate tomato and onions...7 | **House** iceberg, tomato, bacon, crumbled egg, crouton...7
el César romaine & iceberg, parmesan croutons, Caesar dressing...7 | **la Rúcula** arugula, spinach, romaine, tomato, parmesan cheese...7
South Beach Salmon chimichurri salmon, arugula & romaine, herb potatoes, green beans, chopped egg, Peruvian peppers ...19

*add a protein... **grilled chicken** ...5 | **grilled salmon** ...6 | **grilled churrasco** ...8*

Dressing choices... Oil & Vinegar, Honey-Balsamic, Creamy Balsamic, Creamy Caesar, Ranch, Blue-Cheese, Ginger-Sesame, Honey-Mustard

ENTREES

Ropa Vieja shredded braised, beef flank, tomato-herbs, sweet peppers, black beans and rice	24
Palomilla grilled Angus top sirloin steak, grilled onions, black beans and rice	25
Empanizado breaded and fried Angus top sirloin steak, mojo onions, black beans and rice	26
Rabo Encendido braised beef oxtail, red-wine reduction, black beans and rice, crispy tostones	30
Parrillada Argentina grilled Angus New York & skirt steak, beef short ribs, chorizo, chicken, moros y cristianos	33
Churrasco 12oz charbroiled Angus skirt steak, grilled onions, mashed cassava	31
New York 14oz charbroiled prime strip loin steak, demi-glaze, moros	35
Filete Mignon 10oz certified Angus charbroiled tenderloin filet, demi-glaze, moros	37
Tomahawk 3lb charbroiled prime ribeye bone-in chop, creamy mushroom, mashed cassava, moros ... <i>perfect for two to share</i>	89
Mar y Tierra 6oz Angus beef tenderloin filet, 8oz sweet lobster tail, moros	55
Camarones sautéed shrimp in a choice of <i>Enchilado or Scampi</i> sauce, black beans and rice	27
Mahi-Mahi grilled Pacific mahi-mahi loin, scampi sauce, sautéed vegetables, saffron rice	27
Salmon fresh grilled Salmon loin, white-wine shallot reduction, saffron rice	27
Vieiras grilled Scallops, creamy mushroom-paella rice	30
Parrillada de Mariscos grilled 4oz lobster, shrimp, fresh fish, scallops, calamari, clams, mussels, crab, saffron rice	37
Sea Bass Chilean sea bass loin, mango-miso, wilted spinach, mashed cassava	37
Langosta whole 2-pound Maine lobster, imperial shrimp-mushroom sauce, saffron rice	60
Pollo a la Plancha grilled chicken breast, sautéed sweet peppers and onions, saffron rice	23
Empanizado de Pollo panko-crusted chicken breast, French fries, saffron rice	24
Fricasé de Pollo braised chicken and potatoes, saffron white-wine sauce, white rice	24
Pollo Asado herb-roasted citrus-garlic half chicken, black beans and rice	25
Lechón Asado slow-roasted pork shoulder, yuca with <i>mojo</i> -sauce, moros	25
Masitas de Puerco fried savory pork morsels, black beans and rice	25
Arroz con Pollo sautéed chicken, saffron rice, green peas, pimiento	24
Arroz Frito shrimp, roast pork, chicken, ham, teriyaki-soy fried rice	24
Paella Vegetariana saffron rice, asparagus, zucchini, mushroom, peppers, sweet pea, pimientos	25
Paella Valenciana saffron rice, chicken, pork, chorizo, grilled shellfish and fresh fish	30
Paella Marinera saffron rice, lobster, shrimp, clams, mussels, crab, fresh fish	35
Impossible Picadillo (plant-based/gf) simmered with mild peppers, onions potatoes in a tomato wine sauce, black beans and rice	20

KIDS *(Available to Children under 10 years old)*

Chicken Tenders served with fries	12
Spaghetti Alfredo in a creamy white sauce <i>(add grilled chicken...6)</i>	13
Chicken Quesadillas served with sour cream	14

SIDES

House Salad 3.95 | **Caesar Salad** 3.95 | **Tostones** 2.25 | **Maduros** 2.25 | **Yuca** 3.95 | **Bread** 2.25 | **Bean Spread** 2.25
Moros 2.75 | **Black Beans** 2.25 | **Rice** 2.25 | **Jalapeños Tostitos** 3.95 | **Mashed Yuca** 3.50 | **Fries** 2.25 | **Chimi or Mojo** 1.75

Please advise us if you have any food allergies as not all ingredients are listed.

Cocktails

Lychee Blossom Martini 15

grey goose l'orange vodka, lychee liqueur & purée, sweet & sour

Cuban Love Martini 12

bacardi limón, sour apple pucker, blue curaçao, fresh lime juice

Cucumber & Ginger Cooler 15

hendrick's gin, canton ginger liqueur, fresh cucumber, sweet & sour agave nectar

Strawberry Gin Mojito 14

no. 209 reserve gin, fresh basil, strawberries, fresh lime juice

Vic's Smash 14

Jack Daniel's single barrel rye whiskey, briottet crème de cassis liqueur, muddled blackberries, sweet & sour, vanilla-infused simple syrup

Guava-Rita 14

Patrón reposado tequila, Cointreau, guava purée, fresh lime juice

Sparkling & Champagne

	glass	bottle	<u>25% OFF</u>
Brut Cava Opera Prima	5	48	\$13.50
Sparkling Wine Almond Wilson Creek	7	24	\$18.00
Brut Yellow Label Veuve Clicout		99	\$74.25

White Wines

	glass	bottle	<u>25% OFF</u>
Rose Listel France	8	29	\$21.75
Rose of Pinot Martin Ray Sonoma	7	25	\$18.75
White Zinfandel Buehler St. Helena	6	20	\$15.00
Fume Blanc Grgich Hills Napa	9	34	\$25.50
Pinot Grigio Santa Margherita Italy	12	44	\$33.00
Chardonnay Kendall Jackson California	7	25	\$18.75
Chardonnay Rombauer Carneros		59	\$44.25
Chardonnay La Crema Sonoma Coast	9	32	\$24.00
Chardonnay Ferrari Carano Sonoma	10	36	\$27.00
Chardonnay Duckhorn Napa	11	38	\$28.5
Chardonnay Grgich Hills Napa	12	43	\$32.25

Red Wines

	glass	bottle	<u>25% OFF</u>
Pinot Noir Meiomi California	9	32	\$24.00
Pinot Noir Gary Farrell Russian River Valley		79	\$59.25
Tempranillo Campo Viejo Reserva Spain	7	25	\$18.75
Merlot Duckhorn Napa	14	69	\$51.75
Cabernet Sauv. Ferrari Carano Sonoma	13	65	\$48.75
Cabernet Sauv. Sterling Napa	13	65	\$48.75
Cabernet Sauv. Caymus 1 liter Napa		149	\$111.75
Cabernet Sauv. Stags Leap Napa		129	\$96.75
Cabernet Sauv. Joseph Phelps Napa		115	\$86.25
Cabernet Sauv. Justin Isosceles Paso Robles		145	\$108.75
Syrah-Shiraz Coppola Carneros	9	32	\$24.00

We would like to see you make it home safely.

If you do not have a designated driver, we would be happy to help make arrangements.

Beer

On Draft 7

Blue Moon
Dos XX Lager
Karl Strauss Red Trolley Ale
Lagunitas IPA

Bottled 7

Bud Light
Coors Light
Corona
Heineken
Modelo Especial
Negra Modelo
O'Doul's

Non-Alcoholic

Piña Colada Mocktail 6

frozen blended, Coco Lopez, pineapple juice.

Passion Fruit Mocktail 6

Passion Fruit | sugar cane juice | muddled mint leaves

Hot Tea 3

Fountain Drinks (refills included) 3

Coke
Diet Coke
Sprite
MM lemonade
Raspberry Iced Tea
Unsweetened Iced Tea

Specialty Drinks 3

Malta Hatuey bottle
Materva can
Iron Beer can (non alcoholic)
Inca Kola can
Jupiña can

Bottled Spring Water 1L Acqua Panna 5

Bottled Sparkling Water 1L Pellegrino 5

Juices 5

Orange
Grapefruit
Cranberry
Pineapple