

## 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

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

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

<b>Chicken Tenders</b> served with fries	12
<b>Spaghetti Alfredo</b> in a creamy white sauce <i>(add grilled chicken...6)</i>	13
<b>Chicken Quesadillas</b> 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 Toreados** 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>
<b>Brut</b> Cava Opera Prima	5	48	\$13.50
<b>Brut</b> Cava Segura Viudas	6	20	\$15.00
<b>Ice Imperial</b> Extra Dry Moët & Chandon		105	\$78.75
<b>Brut</b> Yellow Label Veuve Clicqout		99	\$74.25
<b>Rosé Imperial</b> Rosé Moët & Chandon		99	\$74.25

## White Wines

	glass	bottle	<u>25% OFF</u>
<b>Rose</b> Listel   France	8	29	\$21.75
<b>White Zinfandel</b> Buehler   St. Helena	6	20	\$15.00
<b>Moscato D'Asti</b> Stella Rosa   Italy	7	25	\$18.75
<b>Pinot Grigio</b> Santa Margherita   Italy	12	44	\$33.00
<b>Chardonnay</b> Kendall Jackson   California	7	25	\$18.75
<b>Chardonnay</b> Rombauer   Carneros		59	\$44.25
<b>Chardonnay</b> La Crema   Sonoma Coast	9	32	\$24.00

## Red Wines

	glass	bottle	<u>25% OFF</u>
<b>Pinot Noir</b> Meiomi   California	9	32	\$24.00
<b>Pinot Noir</b> Gary Farrell   Russian River Valley		79	\$59.25
<b>Merlot</b> Josh Cellars   California	7	25	\$18.75
<b>Tempranillo</b> Campo Viejo Reserva   Spain	7	25	\$18.75
<b>Malbec</b> Achaval Ferrer   Mendoza, Argentina	10	36	\$27.00
<b>Cabernet Sauv.</b> Coppola Claret   California	9	32	\$24.00
<b>Cabernet Sauv.</b> Sterling   Napa		65	\$48.75
<b>Cabernet Sauv.</b> Caymus 1 liter   Napa		149	\$111.75
<b>Cabernet Sauv.</b> Stags Leap   Napa		129	\$96.75
<b>Cabernet Sauv.</b> Joseph Phelps   Napa		115	\$86.25
<b>Syrah-Shiraz</b> Coppola   Carneros	9	32	\$24.00
<b>Rosso Semi-Sweet</b> Stella Rosa   Italy	7	25	\$18.75

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