

PLATES TO SHARE

V	PAPAS FRITAS Classic french fries	5
★ V	YUCCA FRITAS Fried yucca	7
V	PLANTAIN FRITAS Fried plantain chips	6
	Choose: • chipotle tomato sauce • cilantro lime crema • homemade papaya salsa	
★	CEVICHE	11. ⁵⁰
	Fresh squeezed citrus, cilantro and Serrano chili served with sliced red onion, sweet bell pepper, plantain chips and roasted yams	
	CHOOSE: FRESH YELLOW TAIL, SHRIMP, OR MIXTO OF FISH AND SHRIMP.	
	SHRIMP SKEWER	9
	Coconut lime glazed and finished on the grill, served with roasted plantains and cilantro lime crema	
	CHICKEN SKEWER	7
	Marinated in our tangy pique sauce and finished on the grill, served with roasted plantains and cilantro lime crema	
★	ALBONDIGAS DE ARTESANO	6. ⁵⁰
	Our modern take on a latin classic.	
	Latin-style meatballs in a Chipotle tomato, with a hint of chocolate for a truly unique flavor	
V	SWEET SPICY COLESLAW	4
	Shredded cabbage, bell peppers, and carrots tossed in our revved up tangy citrus dressing	

MAIN DISHES **Our Main Dishes are an exciting and modern twist of authentic South American flavors.**

Main dishes come with rice, beans and a salad

	“UN-PULLED” GRILLED PORK	13
	Braised pork shoulder finished on the grill with our tangy garlic citrus glaze	
	POLLO GUISADO	13
	Guisado: ‘Slow braised’ in English. Our “warm your soul”, “come-back-for-more” dish	
	Slow-cooked, tender chicken with vegetables, pineapple and fresh tomato chipotle sauce.	
	GRILLED SHRIMP	15
	Gulf shrimp grilled with our amazing coconut lime glaze	
★	POLLO DE ARTESANO A must-try dish that will leave you craving more	9 (1 PC.) 11 (2 PC.) 13 (3 PC.)
	From the oven seasoned with garlic and oregano. CHOOSE 1 PIECE, 2 PIECE, OR 3 PIECE	
★	CHURRASCO FLAT IRON STEAK	16
	Char grilled steak served with a zesty Chimichurri (green sauce)	
	GRILLED YELLOW TAIL FISH	15
	Fresh grilled fish, line-caught off Southern California, served with our homemade pineapple salsa	
V	VEGGIE “GUISADO DE CALABAZA”	11
	A Peruvian style stew of butternut squash, green beans, yams, potato, onions, bell peppers and cashews	

SANDWICHES **Sandwiches are served on an artisan roll.**

ADD: SMALL MIXED GREEN SALAD... 2 SMALL RICE & BEANS... 2 SMALL PAPAS FRITAS... 2

	ALBONDIGAS SANDWICH	9
	Latin style meatballs in a chipotle tomato, with roasted sweet plantains and cilantro lime crema for a truly unique treat	
	CUBAN	9
	Slow roasted pulled pork with sliced ham, melted Swiss cheese, pickles and mustard spread, pressed on the griddle	
★	PULLED CHICKEN	8. ⁵⁰
	A messy and delicious sandwich. layered with our saucy shredded pulled chicken, sweet spicy slaw, and topped with our cilantro lime crema	
	STEAK SANDWICH	11
	Grilled flat iron steak with chimichurri, lettuce, tomato, and garlic aioli	
★	GRILLED FISH SANDWICH	12
	A light, but very satisfying dish.	
	Fresh grilled fish with our homemade pineapple salsa, lettuce, tomato, and garlic aioli	

SALADS **Mix-and-match the different add-ons to create your own Artesano salad favorite.**

ADD-ONS: GRILLED SHRIMP 7 STEAK 5
GRILLED CHICKEN 5 GRILLED YELLOW TAIL 6

	JICAMA SALAD	8
	Mixed greens, red bell peppers, red onions, tomatoes, and cashews. Tossed with chili lime seasoned jicama	
★	SOLTERITO: “THE UNMARRIED SALAD” Ask us how this salad got it’s name	9
	Cherry tomatoes, green beans, sweet potato, Yukon potato, dressed with a bright citrus dressing.	
	CAESAR SALAD	8
	Chopped romaine lettuce, spiced creamy Caesar dressing, shaved parmesan, croutons	
★	CHOPPED SALAD	9
	Chopped romaine, mixed greens, jicama, black beans, tomato, red onion, red bell pepper, parmesan cheese, crispy plantain and citrus vinaigrette	

V: Salads without ADD-ONS are VEGETARIAN



ARTESANO

L A T I N C O M F O R T F O O D

Our *inspirational*

and *provocative cuisine*

**WEAVES
TOGETHER**

the *craft*

the *ART*

and the *lively flavors*

of **SOUTH AMERICA**

tudo bem

All is good