



### Soups and Salads

Soup of the day:

- Arugula Salad:** roasted beets, pickled red onions, walnuts, queso fresco & lime vinaigrette 7.5
  - Mixed Greens Salad:** cucumbers, onion, jicama & orange honey dressing 7.5
  - Romaine Caesar Salad:** romaine, anchovies, lime, and parmesan cheese 8
- Add Rotisserie Chicken to any salad 4

**Rotisserie Chicken**  
 served with warm bread salad, one side dish and aioli sauce cut in 4 or 8 pieces

<b>Whole Chicken</b>	19.95	<b>Half</b>	12	<b>Quarter</b>	8
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### Order Side Dish for any plate 3

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| sweet potato fries | white beans casoulette    | french fries         | jasmine rice 2    |
| yuca frita         | wok stir fried vegetables | roasted red potatoes | sous-vide veggies |

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| truffle mac and cheese 5 | warm bread salad 5 |
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### Cebiches and Cold Plates

- Spanish Mackerel Cebiche:** charred skin, citrus wedges, lime juice & huacatay mint sauce 11
- Halibut Cebiche:** asparagus, corn nuts and smoked aji amarillo vinaigrette 12
- Cebiche Mix:** fish, prawns, octopus, mussels, onion, habanero pepper, corn and lime juice 13
- Prawns Cebiche:** large prawns with avocado, corn and red bell pepper jalapeno lime sauce 11
- Tirado de Atun:** ancho chile "Blackened Ahi Tuna" with cilantro-aji amarillo citrus cream sauce 12
- Smoked Salmon Terrine:** mascarpone, chipotle oil, capers and sun dried tomatoes tapanade 10
- Sardinas en Escabeche:** pickled marinated sardines, sweet peppers and onions 10

### Empanadas served with chimichurri and piquillo pepper aioli

- Baked (1): beef or mushrooms 5.5    Crispy (2): - seafood or roasted poblano-ricotta 8

### Small Hot Plates

- Arroz con Pollo:** rotisserie chicken, roasted poblanos and cilantro latin mini paella, carrots, peas 9
- Beef Ribs:** braised in dark beer, cilantro, huacatay, served with carrots and corn puree 16
- Seafood Stew:** clams, mussels, prawns, potatoes, peas simmered in a chile guajillo creme 14
- Miso Glazed Halibut:** marinated, cooked sous-vide, served with potato-cabbage mushroom ragout 16
- Beef Tenderloin:** cooked sous-vide, served with asparagus, chimichurri and Malbec Demi-Glaze 19

Our menu features small plates served family style, meant to be shared, enjoy