

PEQUEÑO cold

Chilero \$5

spicy house made pickled vegetables

Ensalada Rusa \$8

poached beets, potatoes, celery, arugula, aioli

Ceviche de Pescado \$13

halibut, aji Amarillo, sweet potato, fried corn

Ceviche Mixto \$13

squid, shrimp, halibut, rocoto, fried corn

Ensalada de lentejas \$7/\$10

beluga lentils, burnt vegetables, friseé, almonds

Ensalada de palmito \$7/\$11

hearts of palm, avocado, baby gems, lime dressing

PEQUEÑO hot

Tomatican \$7

tomato bisque, tortilla crisps, queso fresco, cilantro

Purrusalda \$7

Potato-leek soup, roasted garlic, crutons, poached egg

Empanada de carne \$7

beef, raisins, egg, potato, olives, chimichurri

Empanada de maiz \$6

corn, aji amarillo, ricotta, salsa criolla

Empanada de pollo \$7

Chicken, dried fruit, potato, aji amarillo

Croquetas \$6

yuca-ricotta croquettes, rocoto aioli

PEQUEÑO hot

Vigorón \$12

roasted pork belly, cabbage, jalapeno, lime, yuca

Pulpo \$11

grilled baby octopus, beans, friseé, salsa verde

Matambre \$11

flap meat, spinach, eggplant, egg, pepper tapenade

Hueso Asado \$9

bone marrow, crostini, parsley, chile de arbol jelly

Mollejas \$9

pan seared sweetbreads, rocotto aioli, ensalada criolla

Platano al horno \$7

ripe plantain, queso fresco, jicama salsa

Pastel de choclo \$12

squash, onions, raisins, olives, corn crust

Tripa \$8

crispy grilled tripe, cilantro glaze, frisee

Calabasas \$6

Wood fired grilled summer squash

Chile a parrilla \$5

grilled shishito peppers

Papas \$5

roasted potatoes, chimichurri butter

A LA VARA

Chicken Skewers, corn, peppers, onions \$12

Octopus, potato, red onion \$13

Hanger Steak, onions, zucchini, peppers \$13

PLATOS

Choripán \$10

chorizo, chimichurri, baguette

Lengua \$16

malbec braise, chayote picadillo

Tira \$20

tomato and saffron braised short rib

Lubina al horno \$28

roasted branzino, vegetables in pepper sauce

ASADOR

Tira Crosscut beef short rib 12oz \$20

Falda Skirt steak 6oz \$16

Morcilla Blood sausage 4oz \$8

Vacio Flank steak 8oz \$18

Chorizo Sausage 4oz \$9

Bife de Chorizo New York 12oz \$20

Ojo de Bife Ribeye 18oz \$38

Chuleta Pork chop 12oz \$18

Asado Mixto Chorizo, morcilla, shortrib, potatoes, pepper \$27

WINE	gl	btl
Brut Reserva de la Familia, Juvé Y Camps, Spain	11	44
Brut Reserve Cava, Castillo Perelada, Spain	8	32
Brut Nature Cava, Mercat, Spain	10	40
Sparkling Rose of Malbec, Reginato, Argentina	9	36
Sparkling Rose of Baga, Luís Pato, Portugal	12	48
Torrontés, La Yunta, 2011 Argentina	6.5	26
Torrontés, Zuccardi, 2010 Argentina	8	32
Loureiro/Trajadura, V. Verdhe, Broadbent 2011 Portugal	6.5	26
Albarino, La Cana 2011 Spain	10	40
Macabeo/Parellada/Xarello "Blanc Pescador", C. Perelada NV Spain	7	28
Godello "Montenovo", Bodegas Valdesil 2011 Spain	9	36
Chardonnay, Calina 2010 Chile	6	24
Pedro Ximénez, Vina Falernia 2010 Chile	7	28
Sauvignon Gris, Cousiño Maculan 2011 Chile	11	44
Sauvignon Blanc Desparada "A Fragment", Valia Esh 2011 CA	12.5	50
Grenache Blanc, Groundwork 2011 CA	10.5	42
White Blend "Midan Al-Tahrir" Scholium Project 2009 CA keg	9	
Albarino/Verdelho/Gren Bl, "Caliberico", Urbanite Cellars 2011 CA keg	6	
Rose of Monastrell, Numero Tres, Bieler 2011 Spain	7	28
Rose of Gren/Syr/Mourv, Dragonette 2011 CA	11	44
Bonarda, La Posta 2010 Argentina	9	36
Malbec, Recuerdo 2010 Argentina	11	44
Baga/Touriga Nacional, Luís Pato 2008 Portugal	10	40
Carmenere "Alcance" Vina Calina 2007 Chile	10.5	42
Garn/Samsó/Cab/Merlot "3 Fincas", Castillo Perelada, 2009 Spain	8	32
Mencia, Viña Reboreda 2009 Spain	7	28
Monastrell/Tempranillo "Este" 2009 Spain	7	28
Tempranillo, Bodegas Ercavio 2010 Spain	8	32
Cabernet Sauvignon, Demure 2009 CA	10.5	42
Grenache "Groundwork", Sans Liege 2010 CA	11.5	46
Merlot "Margarita's Vineyard", Broadside 2010 CA keg	7	
Pinot Noir "Solindo", Urbanite Cellars 2010 CA keg	8	

COCKTAILS NUEVO \$10

Mi Amaro El Tesoro Reposado Tequila, Carpano Antica, CioCiarc Germain

Bergen St. Krogstad Acquavit, Plymouth Gin, vanilla, lime, Gallian

Cure for Pain Rittenhouse Rye, Booker's Bourbon, 10 Yr. Tawny Po Antica, crème de cacao, Campari

Gilda Calle 23 Blanco Tequila, lime, pineapple, cinnamon

Gran Torino El Tesoro Blanco Tequila, Batavia Arrack, Meletti A cacao

Sweet Hereafter Encanto Pisco, Cocchi Americano, Dolin Blanc, S

Whiskey a Go-Go Eagle Rare 10yr Bourbon, Meletti, lemon, cinna Branca

Flor de Jerez Amontillado Sherry, Appleton 12yr Jamaican rum, lei

COCKTAILS CLASSICO

Martini Royal Dock Navy strength gin, Dolin dry 12

Old Fashioned Wild turkey 101 bourbon, Demerara sugar 10

Gimlet Broker's gin, lime, sugar 10

Manhattan Rittenhouse rye whiskey, Carpano Antica 12

Daiquiri El Dorado 3yr rum, lime, sugar 10

Negroni Plymouth gin, Campari, Carpano Antica vermouth 10

Martinez Hayman's Old Tom gin, Dolin rouge vermouth, Luxardo

BEER

Weuhenstephaner Lager *keg* 6

Maisel's Weisse *330ml* 6

Schlenkerla Urbock *500ml* 10

Quilmes Lager *12oz* 5

Liefmans Goudeband *750ml* 20

Union Jack IPA *keg* 6

Goose Island Sofie *22oz* 13

Ninkasi Oatis Oatmeal Stout *22oz* 10

Drakes Amber *12oz* 6

Samuel Smith Nut Brown Ale *12oz* 6

BEVERAGES

Mexican Coke

Mexican Sprite

Mexicola Light

Fentiman's Ginger

Lemonade