RESTAURANT WEEK

$35

APPETIZERS
(choose one)

Piquillos
Crab Stuffed Piquillo Pepper, Sweet Summer Pea Sauce, Crema Fresca

Jitomates
Heirloom Tomatoes, Queso Fresco, Lemon Oil, Butter Lettuce

Tacos Al Pastor
Marinated Pork, Piña Dulce, Salsa Roja y Verde

ENTREES
(choose one)

Chuleton
Honey Basted Double Pork Chop, Fingerling Potatoes, Chorizo, Roasted Peppers, Pearl Onions

Parguito
Malanga Wrapped Red Snapper, Grilled Vegetables Salad, Malanga Goat Cheese Mash

Mar Y Tierra
Patagonian Beef Tenderloin, Jumbo Shrimp, Cauliflower Puree, Ahiño De Perejil

LATIN COCKTAILS

Sangria
Red or White Wine, Fresh Fruit, Splash of Spirits

Latinopolitan
Bacardi Limon Cosmo

Mojito
Rum, Lime Juice, Sugar & Mint

Caipirinha
Cachaça, Sugar & Fresh Lime

Cojito
Cruzan Coconut Rum, Lime Juice, Mint & Sugar

Mar Azul
Tommy Bahama Rum, Fresh Lime, Blue Curaçao

SIDES

Black Beans & Rice

Grilled Asparagus, Red Chimichurri

Garlic Spinach

Sweet & Green Plantains

Almond Red Rice

Combination of Arepas, Yuca Fries, Black Beans & Rice, Plantains

18% Gratuity On All Parties Of Eight Or More

Executive Chef: Alex Garcia

CEVICHES

Mariscos
Maine Lobster, Shrimp, Lemon Oil, Jalapeño, Fresh Lime

Conchitas
Bay Scallops, Salsa Verde, Avocado

Crab
Four Oyster Shooters (Mojito, Caipirinha, Sangria, Margarita)

Salmon
House Cured Salmon, Aji Amarillo, Sour Orange, Pineapple

Tropical
Rock Shrimp, Roasted Tomato, Mango Passion, Citrus

Hondureño
Ahi Tuna, Coconut Milk, Pickled Jalapeños

Ceviche Sampler
Choose a Sampling of Four Ceviches

APPETIZERS

Ensalada
Golden & Red Beets, Garlic Oil, Spanish Goat Cheese

Área
Colombian Sweet Corn Cake, Bacalao, Crema Nata & Watercress

Dulce
Fire Roasted Sweet Corn Empanada, Goat Cheese, Vine Ripe Tomatoes

Camarones
Puerto Rican Rum Glazed Shrimp, Crispy Onion, Avocado Salad

Empanadas
Caramelized Onion and Apple Empanada, Baby Arugula, Piquillo Peppers, Candied Pecans, Cabrales Blue Cheese

Dattles
Bacon Wrapped Almond Stuffed Dates, Hearts of Palm, Cabrales

Tamtam
Sweet Corn & Goat Cheese Tamal, Shrimp Enchilado, Pumpkin Pesto

Chicharron
Crispy Calamari, Dominican Honey, Cashews, Organic Sprout Salad

Gallitos
Platter of Traditional Costa Rican Soft Tacos with Grilled Beef, Shrimp Enchilado & Chipotle Chicken (serves two)

Picada
A Selection of the Chef’s Favorite Appetizers

ENTREES

Bisteck
Cuban Style “Steak Frites”, Traditional Chimichurri

Lechon
Mojo Braised Pork Shank, Guizo de Maíz

Churrasco
Grilled Skirt Steak, Arroz Rojo, Grilled Asparagus, Criolla Salad

Salmon
Spice Rubbed Salmon, Lobster Mash, Cucumber Relish, Mango Chutney

Vegetariano
Wild Mushroom Paella, Green Bean Salad, Sweet Pea Vinaigrette

Cubano Clásico
Cafeteria Style Ropa Vieja, Rice & Beans, Maduros, Tamal, Avocado

Corvina
Chilean Seabass, Porotos Mixtos, Sea Urchin Butter

Filete
Uruguayan Beef Tenderloin, Wild Mushroom Picadillo, Cuatro Queso Empanada

Vaca Frita al Caballo
Cuban Skirt Steak, Latin Fried Rice, Tomato Escabeche, Avocado

Pollo
Grilled Chicken Breast, Pigeon Pea Asopao, Green Plantain Fritters

Paella
Lobster, Mussels, Clams, Shrimp, Scallops, Chorizo, Chicken, Tomato-Calamari Salad

Pato
Duck Two Ways, Colombian Carimañola, Dried Cherry Sauce