

DINNER

Executive Chef
Daniel Munoz

Chef de Cuisine
Javier Cruz

TACOS 2 Tacos Per Order ****Must Be of Same Kind****

ROPA VIEJA 9.

popcorn tortilla • braised brisket • red peppers • olive tapenade
goat cheese

new CHICKEN AL PASTOR 8.45

popcorn tortilla • chicken confit
red cabbage slaw • grilled pineapple

SKIRT STEAK 11.

popcorn tortilla • red chimichurri
purple potato puree • avocado puree
crispy purple potato

new COCONUT SHRIMP 11.

popcorn tortilla • coconut crusted shrimp
mango chipotle salsa • mixed greens
potato frites

new VEGETARIAN 8.25

blue corn tortilla • roasted brussels
sprouts • aji peanut sauce • roasted
peanuts • micro greens

PORK BELLY 8.5

popcorn tortilla • hummus • scallion
caramel-miso glaze • sesame

CRISPY FISH 9.

blue corn tortilla • coconut custard
carrot slaw • thai basil • toasted
coconut

CHEESE CROQUETTE 8.25

blue corn tortilla • serrano
goat cheese croquette • epazote
cherry tomato sofrito

GUACAMOLE

TRIO 14.99 *incl tortilla chips & plantains*

AVOCADO PUREE 10.75

pickled garlic • cilantro • jalapeno

GRILLED PINEAPPLE 10.75

avocado • goat cheese • grilled pineapple
basil • red onion • jalapeno • sun dried tomato

PISTACHIO 10.75

avocado • basil • red onion • jalapeno • cherry
tomato confit • pistachio oil • yuzu • pistachio

****Extra Chips or Plantains** 1**

OUR MENU IS GLUTEN FREE.

STARTERS

new FALL SALAD 10

mixed greens • tomatoes • black beans
mango • craisins • roasted corn • almonds
balsamic vinaigrette • torilla strips

****add grilled chicken 3**

****add grilled steak or shrimp 5**

SHRIMP COCKTAIL 13.5

avocado • red onion • cucumber
house-made cocktail sauce • tomatoes
plantain crisp

new CRISPY CHICKEN 12

miso glazed chicken croquette • house-made
piri-piri sauce • miso emulsion

new PAPAS FRITAS 9.75

crispy purple potatoes • red mojo
manchego cheese sauce • micro greens
roasted tomato emulsion

new ESQUITES 9.75

roasted corn • corn custard • crispy corn
aleppo pepper • queso fresco • cilantro
lime--

SHARED PLATES

new BLACK RICE SEAFOOD PAELLA 26

squid ink • saffron • manilla clams
smoked octopus • shrimp • asparagus red
pepper • cherry tomatoes • chorizo
paprika aioli

OCTOPUS A LA PLANCHA 14.50

lemon fingerling potatoes • garlic mojo
parsley • aleppo pepper

SKIRT STEAK AREPA 18

colombian style corn cake • black bean
pesto • avocado puree • sunny side up egg

new VEGGIE AREPA 13.75

Colombian style corn cake • pepita pesto
caramelized purple cauliflower • pasilla
dust

new QUESO FUNDIDO 13.5

manchego and chihuahua cheese
tequila • red garlic mojo • epazote
corn truffle

COCONUT RICE 7

jasmin rice • coconut milk • onion
garlic • toasted coconut

****ONE CHECK PER TABLE
6 CREDIT CARDS MAXIMUM****

