

## Tapas

<b>'Quesos'</b>	\$8
Manchego, idiazabal and cabrales cheeses with dried fruit, caramelized almonds, toast	
<b>'Pan Tomaca'</b>	\$9
Grilled country bread, serrano ham, truffle aioli, tomato, chorizo de cantipalo, pork loin, idiazabal chesse	
<b>'Anticuchos' Peruana</b>	\$9
Skewered grilled marinated beef, pork and chicken, chimichurri sauce ,smoked paprika aioli and adobo	
<b>'Croquetas de Bacalao Fondat'</b>	\$9
Salted cod fish fritters, served with honey citrus chipotle crème fraiche	
<b>Chilean 'Empanadas'</b>	\$9
Ground beef, onion, raisins, hard boiled egg and calamata olive in baked flour "purses"	
<b>Chorizo 'Tostadas '</b>	\$9
Crispy corn tortillas, black bean 'refritos' sauté, chorizo and, potato, avocado, top with crème fraiche and pickled jalapenos	
<b>'Tostitas de Boquerones'</b>	\$9
Marinated white anchovies with avocado picadillo, black olive tapanade emulsion, toasted bread	
<b>'Calamares Fritos'</b>	\$10
Fried calamari, chipotle marinara, habanero aioli	
<b>Dips and Salsas</b>	\$10
Guacamole, black bean hummus and salsa with extra virgin olive oil and fried tortilla chips	
<b>'Gambas Ajillo al Vino'</b>	\$12
Ecuadorian sauté shrimp, garlic, shallots 'guajillo' pepper, brandy red wine reduction	
<b>'Tapas Platter'</b>	\$24
Tapas tasting of croquette de bacalao, anticuchos peruana, Chilean empanada, calamari, and pan tomaca	

## Soup and Salads

<b>Soup 'Azteca '</b>	\$8
Chicken, cilantro, crème fresh, avocado, tortilla and pork chips, red onion, sweet chile ancho, chicken broth	
<b>'Ensalada Verde'</b>	\$7
Mixed green salad, jicama, cherry tomato, sherry vinaigrette	
<b>Caesar Salad</b>	\$7
Manchego cheese, paprika croutons	
<b>'Jamon con Melon' Salad</b>	\$9
Arugula, cantaloupe, jamon serrano, idiazabal cheese, carica vinaigrette	

## Entrees

<b>Linguini 'con Camarones al Jalapeno'</b>	\$18
Shrimp, cherry tomato confit, jalapeno, scallion, roasted garlic, pecorino cheese	
<b>'Pollo Parrilla'</b>	\$21
Grilled Griggstown Farm chicken, sweet corn and tomato salpicon, papas bravas, smoked paprika aioli	
<b>Oven Roasted Salmon</b>	\$22
Confit yuca pastel, sauteed spinach, pumpkin ganache, roasted corn, tomato cilantro salsa	
<b>Pork Tenderloin 'Envuelto'</b>	\$23
Jamon serrano wrapped, roasted asparagus, goat cheese whipped potato, chipotle lime aioli	
<b>Mahi-Mahi 'Planchado'</b>	\$24
'Chifa' arroz negro, platanos maduros, toasted cumin and golden raisin chimichurri	
<b>Grassfed Strip Steak</b>	\$28
Encrusted with seven spices and herbs, Brazilian polenta, sauté sweet potato, chorizo and bacon, light 'guajillo' BBQ sauce	
<b>Camarones 'Planchado'</b>	\$26
Pan seared jumbo tiger shrimp, warm lentil and string bean salad, sweet corn mojo	
<b>Marinated Beef Skirt Steak</b>	\$27
White rice, black beans, chimichurri	
<b>Brazilian Vegetarian 'cozido'</b>	\$20
Assortment of seasonal vegetables, warm hard-boiled organic egg, garlic 'refrito', sauté black garbanzo beans	
<b>'Paella'</b>	\$24
Shrimp, mussels, clams, diced chicken, pork, chorizo, peas, piquillo peppers, Spanish rice	
<b>Crispy 'Fideos'</b>	\$29
Pan-fried angel hair pasta with shrimp, monk fish, mussels, lobster, baked in a saffron broth	

*Nova Terra is committed to using fresh, local ingredients as much as possible.*

*Please notify your server if you have any food allergies*

*A service charge of 18% will be included in your check for parties of six or more*