

Tapas

'Quesos'	\$8
Manchego, idiazabal and cabrales cheeses with dried fruit, caramalized almonds, toast	
`Pan Tomaca`	\$9
Grilled country bread, Serrano ham, truffle aioli, Tomato, chorizo de cantipalo, pork loin, idiazabal chesse	
`Anticuchos' Peruana	\$9
Skewered grilled marinated beef, pork and chicken, chimichurri sauce ,smoked paprika aioli and adobo	
'Croquetas de Bacalao Fondat'	\$9
Salted cod fish fritters, served with honey citrus chipotle crème fresh	
Chilean 'Empanadas'	\$9
Ground beef, onion, raisins, hard boiled egg and calamata olive in baked flour "purses"	
Chorizo 'Tostadas '	\$9
Crispy corn tortillas, black bean 'refritos', Sautéed chorizo and, potato, avocado, top with crème fresh and pickled jalapenos	
'Tostitas de Boquerones'	\$9
White anchovies with avocado 'picadillo', black olive tapanade emulsion, toasted bread, extra virgin olive oil	
Dips and Salsas	\$10
Guacamole, black bean hummus and salsa with extra virgin olive oil and fried tortilla chips	
'Calamares Fritos'	\$10
Fried calamari, chipotle marinara, habanero aioli	
`Gambas Ajillo Al Vino`	\$12
Ecuadorian, sauté shrimp, garlic, shallots Guajillo pepper, Brandy red wine reduction	

Soup, Salads and Sandwiches

'Ensalada Verde'	\$6
Green salad, jícama, cherry tomato, sherry vinaigrette	
Grilled Chicken Wrap	\$8
Piquillo peppers, guacamole, lettuce	
Chicken 'Quesadilla'	\$8
Cilantro pesto, diced mango, monterey jack cheese	

Cuban Pressed Sandwich	\$9
Ham, roast pork, swiss cheese, pickles, yellow mustard, cuban brioche	
'Jamón con Melon' Salad	\$9
Arugula, fresh cantaloupe, 'jamon serrano', idiazabal cheese, carica vinaigrette	
'Torta Barbacoa'	\$10
Shredded skirt steak sandwich, tomato, avocado, queso de hierba, jalapeno escabeche	
'Pollo Orzo'	\$10
Grilled chicken, orzo, mixed greens, red onion, queso fresco, black olives, sundried tomato vinaigrette	
Caesar Salad	\$12
Manchego cheese, paprika croutons, grilled chicken or shrimp	
Soup 'Azteca '	\$7
Chicken, Cilantro, Crème fresh, Avocado, Tortilla and Pork chips, Red onion, Sweet Chile Ancho, Chicken broth	

Entrees

Linguini 'con Camarones al jalapeno'	\$16
Shrimp, cherry tomato confit, jalapeno, scallion, roasted garlic, pecorino cheese	
'Pollo Parrilla'	\$15
Raised Right grilled breast of chicken, sweet corn and tomato salpicon frisee, smoked paprika aioli	
Camarones 'Planchado'	\$16
Warm lentil and string bean salad, sweet corn mojo	
Mahi-Mahi 'ala Plancha'	\$17
Chifa arroz negro, platano fritto, toasted cumin and golden raisin chimmichurri	
Oven Roasted Salmon	\$17
Confit yuca pastel, sauteed spinach, pumpkin ganache, roasted corn, tomato cilantro salsa	
Marinated Beef Skirt Steak	\$18
White rice, black beans, chimichurri	

Please notify your server if you have any food allergies.