

COMIDA

CHICHARRONES \$6

Mexican pork rinds dusted with chile pequin
Allergens: Gluten (environment)

GUACAMOLE, HOUSE-MADE CHIPS & SALSA \$12

Allergens: Avocado, Gluten (environment), Cilantro, Garlic, onion
****Vegan**

PUPUSAS \$12

Corn Arepa Filled with refried black bean & queso chihuahua and topped with a vigorón salad over salsa ranchera
Allergens: Dairy, Onion, Garlic, Cilantro **Vegetarian

PERUVIAN SOLTERITO SALAD \$11

Baby arugula, fava bean, cherry tomatoes, green olives, roasted corn, queso fresco, red onion, black bean in a parsley & red wine vinaigrette
Allergies: Garlic, onion (dressing) dairy *Vegetarian
***Can be made vegan *(Sub oil & vinegar)**

ENSALADA DE JICAMA \$10

Mixed greens with jicama and oranges in a tamarindo and chile pequin vinaigrette **Allergens: Chilies, onion * Sub oil & vinegar**

SOPA FRIA DE NUEZ \$12

Chilled Yucatan pecan soup with tomato, onion, chicken broth & smoked jalapeño, topped with Gala apples y crema
Allergens: Dairy, (can be removed) nuts

CROQUETAS \$10

Made with ham, chihuahua & manchego cheese over chipotle aioli
Allergens: Eggs, Gluten

TEQUILA – FLAMED SHRIMP AREPA \$14

White corn arepa topped with chipotle-lime shrimp & pineapple salsa
Allergens: Dairy, Alcohol (Tequila), Cilantro

CHORIZO, POTATO & CHEESE FLAUTAS \$11

Corn tortillas filled with chorizo, Oaxacan cheese, potato, poblano & bell peppers, over salsa verde cruda
Allergens: Dairy, cilantro, onion, garlic, bell peppers, avocado, gluten (enviornment)

PLANTANOS FRITOS \$6

F ried sweet plantains with crema
Allergens: Gluten (enviornment), dairy, can be made without

CEVICHE AQUACHILES \$16

Ceviche of Ahi Tuna, avocado, red onion, cucumber & cilantro with fresh lime & serrano topped with fried corn
Allergens: Peppers, onion (can be removed)

PANUCHOS \$15

Fried corn tortillas topped with coconut-habanero shrimp, refried black beans and avocado
Allergens: Gluten (environment) onion, can be made without avocado

EMPANADAS DE HABA \$10

Filled with fava bean, leeks & goat cheese, served over roasted corn, green beans & roasted red pepper
Allergens: Gluten, Dairy, Eggs, Garlic

TOSTADA DE PULPO \$15

Fried corn tortillas topped with blanched octopus, pinto beans, avocado, tomato, and romain lettuce with a garlic-habanero salsa **Allergens: avocado, garlic, peppers, onion, tomato**

POBLANO RELLENO \$16

Corn battered and fried poblano chile filled with cheese, zucchini, tomato, onion, thyme & oregano over salsa ranchera topped with fried carrot slivers
Allergens: Dairy, Eggs, Garlic **Vegetarian **Gluten free

PATACONES CON ROPA VIEJA \$15

Smashed & fried green plantains topped with shredded stewed beef, crema and queso fresco
Allergens: Dairy - (Can be removed), Onions, Garlic, Tomato, Gluten (environment)

POLLO ENCHILADAS DE MOLE \$17

Soft corn tortillas filled with pulled chicken & topped with mole, sesame seeds, crema & lettuce
Allergens: Nuts, Dairy (can be removed), Gluten (Mole, can not be removed) Garlic, Onions, Cilantro

CHURRASCO SKIRT STEAK \$17

Grilled skirt steak with Argentinian chimichurri
Allergens: Cilantro, Garlic -(sauce) can be made without

CANOAS DE PERNIL \$15

Ripe sweet plantain filled with marinated Cuban pulled pork, topped with lime- sautéed red onion **Allergens: Gluten, (environment) orange, onion, garlic**

TACOS (3 TO AN ORDER)

TINGA POLLO TACOS \$14

Pulled organic chicken with tomatillo- avocado salsa
Allergens: Onion, garlic, cilantro, pepper, nightshade, cinnamon, chipotle

BACALAO TACOS \$16

Negra Modelo battered cod fish with red cabbage, chipotle mayonnaise & capers
Allergens: Gluten (batter), Eggs

AL PASTOR TACOS \$14

Marinated grilled pork with pineapple jicama, habanero salsa
Allergens: Peppers, Onion, cilantro,

VEGAN TACOS \$13

Chayote, zucchini, carrots, black beans, tomatillo salsa, chimichurri sauce,
Allergens: parsley, cilantro, tomato, onion, nightshade

DESSERT

FLAN – Traditional vanilla flan served with a strawberries and whipped cream **\$8**
Allergens: Dairy

CHURROS – Dusted with almond and chocolate **\$8**
Allergens: Almond, Dairy, Eggs, Gluten

