

# 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

Thick tortilla 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, Dairy \*\*Vegetarian*

## ENSALADA DE JICAMA \$10

Mixed greens with jicama and oranges in a tamarindo and chile pequin vinaigrette

*Allergens: Peppers, Onion*

## 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 (environment)*

## PLANTANOS FRITOS \$6

Fried sweet plantains with crema

*Allergens: Gluten (environment), Dairy (can be removed)*

## CEVICHE AQUACHILE \$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, Avocado (can be removed)*

## 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, Gluten (environment)*

## 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, Gluten (environment) \*\*Vegetarian*

## PATACONES CON ROPA VIEJA \$15

Smashed & fried green plantains topped with shredded stewed beef, crema and queso fresco

*Allergens: Onions, Garlic, Tomato, Gluten (environment), Dairy (can be removed)*

## POLLO ENCHILADAS DE MOLE \$17

Soft corn tortillas filled with pulled chicken & topped with mole, sesame seeds, crema & lettuce

*Allergens: Nuts, Garlic, Onions, Cilantro, Gluten, Dairy (can be removed)*

## CHURRASCO SKIRT STEAK \$17

Grilled skirt steak with Argentinian chimichurri

*Allergens: Cilantro (can be removed), Garlic (can be removed)*

## CANOAS DE PERNIL \$15

Ripe sweet plantain filled with marinated Cuban pulled pork, topped with lime-sautéed red onion

*Allergens: Gluten (environment), Onion, Garlic*

# TACOS (3 TO AN ORDER)

## TINGA POLLO TACOS \$14

Pulled organic chicken with tomatillo-avocado salsa

*Allergens: Onion, Garlic, Cilantro, Cinnamon*

## BACALAO TACOS \$16

Negra Modelo battered cod fish with red cabbage, chipotle mayonnaise & capers

*Allergens: Gluten, 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

*Allergens: Parsley, Cilantro, Onion*

# DESSERT

## FLAN - Traditional vanilla flan served with a strawberries and whipped cream \$8

*Allergens: Dairy*

## CHURROS - Dusted with almonds and chocolate, filled with dulce de leche \$8

*Allergens: Dairy, Nuts*

