



SPANISH MENU

TAPAS Y RACIONES

- Montadito de Serrano, Manchego, Tomato Bread, Olive 8.5
Pintxo de Tuna, Escabeche, Tomato Bread 12
Ensalada de Pulpo, Roasted Garlic, Olive Oil 14.5
Charred Chistorra, Tomato-Cilantro Mojo 12.5
Grilled Lamb Chop, Garlic Marinade, Romesco 16
Gambas al Ajillo, Chili, Parsley 17

PAELLAS

- Valenciana, Chorizo, Chicken 34
Marinera, Clams, Mussels, Grouper, Prawns 42
Negra, Shrimp, Clams, Mussels, Octopus, Squid, Prawns 40
Vegetarian, Asparagus, Roasted Peppers, Artichoke 28

DINNER MENU

STARTERS

- Corvina Sashimi, Local Passion Fruit, Lemon BALM, Coriander Oil, Mango, Cilantro, Chive Sorrel ^{GF} 21
Tuna Tartare, Sweet Plantain, Shallot, Avocado, Ginger-Scallion Mojo 21 ^{GF}
Salmorejo Crab Cake, Papaya Slaw, Lemon Aioli 15
Arugula Salad, Papaya, Avocado, *Vaca Negra Capaez* Cheese, Oregano-Cilantro Vinaigrette 14 ^{GF}
Salads enhanced with
Chicken 7 Shrimp 15 Mahi-mahi 13

SPECIALTIES

- Classic "Mofongo" *Caramelized Onions, Peppers, Salsa Criolla* ^{GF}
Ropa Vieja 28
Churrasco *Encebollao*, Yuca Fries *al Mojo*, *Ajili Mojili* 28 ^{GF}
Whole Fried Snapper, Rice and Beans, *Tostones*, Lemon Aioli 39 ^{GF}
Pan Roasted Chicken Breast, Haricot Vert, Pickled Guava,
Dill, Micro Cilantro Salad 27

Pastelón de Dalwa, Picadillo, Sweet Plantain, Provolone, Yuca Purée 32 ^{GF}

Panza de Guavate, Longaniza Risotto, Acerola, Amarillos Almibar, Chicharron ^{GF} 32

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

^{GF}Indicates Gluten Free Selection. Vegan and Vegetarian offerings may be suggested.