



PRÓXIMO

APPETIZERS

CRAB CHILAQUILES

Jumbo lump blue crab served over corn tortillas tossed with tomatillo salsa, cilantro, pickled onions, & radishes. Finished with queso fresco, avocado, & a fried egg. **16**

SHRIMP SOPE

Spanish chorizo & shrimp sautéed with tomatillo salsa & chile de arbol sauce; laid over a Oaxacan-Serrano sope. Finished with sautéed peppers & onions. **14.50**

ECUADORIAN CEVICHE

Bay scallops tossed with pico de gallo & marinated with orange & tomato juices. Served with cumin spiced corn tortillas. **14.75**

GUACAMOLE

Served with fried tortillas & plantain chips. **10**

TUNA TIRADITO

Sliced Ahi tuna served with sliced pineapple & avocado. Finished with serrano peppers, tamarind sauce & sesame seeds. **15.50**

COLOMBIAN CEVICHE

Lime-coconut marinated shrimp, tossed with grape tomatoes, cucumbers, red onions, & serrano peppers. Finished with popcorn. **15**

MUSHROOM SOPE

Sautéed mushrooms tossed with Peruvian green salsa, radishes & cotija cheese; laid over a Oaxacan-Serrano sope. Finished with cilantro. **14**

CHICKEN TINGA TOSTADA

Chicken tinga served over a fried corn tortilla; finished with arugula, pico de gallo, cotija cheese & a black bean puree. **12**

CARNITA TOSTONE

Braised pork laid over refried lentils & fried plantains; finished with a Salvadorian cabbage relish, peruvian green salsa, & cilantro. **13**

SALAD/SOUP

CHICKEN TORTILLA SOUP

Finished with crispy tortilla strips, cilantro, queso fresco, & sour cream. **5**

TOMATO SOUP

An arbol chile based tomato soup; finished with cilantro & cotija cheese. **4**

CORIANDER

Watercress, kale & savoy cabbage tossed with corn nuts, avocado, sliced radish, corn, & coriander dressing. **5**

BLACK BEAN

Artisan mixed greens tossed with crispy fresnos, black beans, grape tomatoes, grilled corn, queso fresco, & jalapeño dressing. **5**

GREEN CHILE CAESAR

Romaine lettuce tossed with parmesan, fried plantains & cilantro Caesar dressing. **4**

MIXED GREENS

Tossed with herb-roasted tomatoes, manchego cheese, croutons, & blackberry chipotle vinaigrette. **4**

GUAVA

Artisan mixed greens tossed with cucumber, grilled pineapple, yellow & red bell peppers, red onion, & guava vinaigrette. **5**

ENTREES

HALIBUT VERACRUZ

Pan-Seared halibut laid over white rice tossed with onions, red bell peppers, roma tomatoes, olives, capers, & serrano chiles. **29.75**

CILANTRO CHICKEN PESTO

Grilled chicken served atop angel hair pasta tossed in our cilantro pesto with cotija cheese & toasted pecans. **22.50**

SHRIMP PAPPARDELLE

Pappardelle pasta tossed with sautéed shrimp, tomato pasilla salsa, poblano peppers, & grape tomatoes; finished with queso fresco. **26**

CLAM & CRAB FIDEOS

Jumbo lump crab & clams tossed with Spanish chorizo in a toasted angel hair pasta; finished with roasted peppers & romesco sauce. **29**

SEAFOOD PAELLA

Bay scallops, clams, sautéed shrimp, grilled chicken thigh, & Spanish chorizo served with toasted saffron rice tossed with peas; finished with a half lobster tail. **36.50**

SCALLOP DIABLO

Pan-Seared Jumbo Scallops served with piquillo rice & topped with a chile de arbol crab sauce; finished with a charred lime. **33.50**

GUAVA GLAZED SALMON

Pan-Seared salmon with a guava glaze; laid over a jalapeño rice & finished with a Salvadorian cabbage relish. **28**

CUBAN CHICKEN

Marinated Cuban chicken paired with Spanish rice, sautéed plantains & black beans. Finished with pico de gallo, pickled onions, cotija cheese, & Peruvian green salsa. **24.25**

DUO OF DUCK

Seared duck breast & braised duck leg enchiladas, served with a grilled squash salad & corn tortillas; finished with lime crema & mole negro. **27.50**

CHIMICHURRI RIBEYE

14 oz. Ribeye paired with patatas bravas; finished with sautéed watercress, chimichurri & grilled knob onions. **37.75**

STREET CORN FILET

8 oz. Filet topped with street corn & laid over a cauliflower puree; finished with sautéed watercress & a chipotle demi glace. **39.25**

PORK AL PASTOR

Al Pastor marinated pork tenderloin served with refried lentils & green beans; finished with our habanero mango glaze & radishes. **25.50**

ROPA VIEJA

Spiced tomato braised flank steak paired with creamy corn grits, grilled broccolini, olives, & roasted bell peppers. **29**

BRAISED LAMB SHANK

Braised lamb shank served over a nopales salad & cilantro rice; finished with sliced radishes, red onions & queso fresco. Served with corn tortillas. **32.25**

SEARED AHI TUNA

Coriander encrusted tuna seared rare; served with squash mole, & a citrus-vegetable quinoa. Finished with pepitas, parsley & a mimosa vinaigrette. **27.50**

SHRIMP & GRITS

Sautéed shrimp & Spanish chorizo; served over sweet corn grits & baby kale. Finished with sweet pepper bacon, paprika & fried fresno peppers. **27**

VEGAN MUSHROOM BARBACOA

Sautéed mushrooms laid over lemongrass noodles tossed with coconut milk, red peppers, onions, & serrano peppers. Garnished with sesame seeds. **21**

SIDE ITEMS

**SIZED FOR 2-4 TO SHARE*

BACON GRITS **9**

PATATAS BRAVAS **9**

GREEN BEAN CASSEROLE **9**

MUSHROOM CAULIFLOWER **9**

There is an increased danger of food-borne illness when consuming raw or under-cooked meats or seafood products. Guest with known food allergies please alert your server prior to ordering.