



# PRÓXIMO

## APPETIZERS

### TUNA TIRADITO

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce, sesame seeds, & cilantro. **16**

### GUACAMOLE

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

### SHRIMP SOPE

Shrimp sautéed with tomatillo salsa; laid over a Oaxacan-Serrano sope atop chile de arbol sauce. Finished with sautéed peppers & onions; garnished with queso fresco, Spanish chorizo & cilantro. **15**

### ECUADORIAN CEVICHE

Bay scallops prepared with pico de gallo & an orange/tomato marinade. Served with cumin spiced corn tortillas & finished with cilantro. **14.75**

### COLOMBIAN CEVICHE

Shrimp, grape tomatoes, cucumbers, red onions, & serrano peppers in a lime-coconut marinade. Served with tortilla chips & garnished with popcorn, cilantro & basil. **15.50**

### MUSHROOM ESCABECHE

Guacamole, spiced tortilla chips, red onion, portobello mushrooms, corn, bell peppers, & jalapeños. Garnished with pepitas. **12.75**

### DUCK TAMALES

Charred orange braised duck, diced sweet potato & tomatillo relish laid over a tamale. **14.75**

### CARNITA TOSTONE

Braised pork laid over refried lentils & fried plantains; finished with a Salvadorian cabbage relish, Peruvian green sauce, cotija cheese & cilantro. **13.50**

## SALAD/SOUP

### GRILLED SHRIMP

Garlic marinated shrimp, grilled & served over watercress, kale & savoy cabbage; tossed with corn nuts, avocado, sliced radish, corn, & coriander dressing. **16.25**

### SALMON

Grilled salmon served atop artisan mixed greens tossed in our guava vinaigrette with grilled pineapples, yellow & red bell peppers, red onions, & cucumbers. **16.75**

### FLANK STEAK

Dry rubbed flank steak served over artisan mixed greens tossed in a jalapeño dressing; topped with crispy fresno peppers, black beans, grape tomatoes, grilled corn, & queso fresco. **16.25**

### CHICKEN TORTILLA SOUP

Finished with crispy tortilla strips, cilantro, queso fresco, & sour cream. **5/8**

### TOMATO SOUP

An arbol chile based tomato soup; finished with cilantro & cotija cheese. **4/7**

### SANTA CRUZ

Tortilla crusted chicken served over chopped cabbage, arugula & carrots tossed in a pico de gallo ranch dressing. Garnished with tortilla threads & cilantro; finished with cumin orange barbecue sauce. **15**

### CHICKEN CAESAR

Grilled chicken served over romaine lettuce tossed in our cilantro Caesar dressing with fried plantains & Parmesan cheese. **14**

## ENTREES

### ROPA VIEJA

Spiced tomato braised flank steak paired with creamy corn grits, grilled broccolini, olives, capers, & roasted bell peppers. **19**

### PERUVIAN SALTADO

Sautéed shrimp & bay scallops, diced potatoes, grape tomatoes, red onion, & saltado sauce laid over white rice. Finished with Peruvian green sauce & cilantro. **19.50**

### CILANTRO CHICKEN PESTO

Grilled chicken served atop angel hair pasta tossed in our cilantro pesto with cotija cheese & toasted pecans. **13.50**

### CUBAN CHICKEN

Grilled & paired with sautéed plantains, Spanish rice with pico de gallo & black beans with cotija cheese. Finished with pickled onions, Peruvian green sauce & cilantro. **17**

### SHRIMP & GRITS

Sautéed shrimp, Spanish chorizo & baby kale; served over sweet corn grits. Finished with sweet pepper bacon, paprika & fried fresno peppers. **18.50**

### STREET TACOS

Flour & corn tortillas served with chicken tinga, dry rubbed flank steak, carnitas, cilantro, onion, guacamole & sour cream. **16**

### CRAB CHILAQUILES

Blue crab served over corn tortillas tossed with tomatillo salsa. Finished with cilantro, pickled onions, radishes, queso fresco, avocado & a sunny side up egg. **16.50**

### GUAVA GLAZED SALMON

Grilled with a guava glaze; laid over jalapeño rice & finished with a Salvadorian cabbage relish & cilantro. **21**

### VEGAN MUSHROOM BARBACOA

Grilled mushrooms, peppers & onions laid over angel hair pasta tossed in a coconut lemongrass broth. Garnished with serrano peppers, chile threads & sesame seeds. **14.50**

### BRUNCHILADAS

Carnitas served in corn tortillas & topped with a black bean puree; finished with crispy onions, sour cream, cotija cheese, avocado, & a sunny side up egg. **15.50**

## SANDWICHES

### MOLE BARBECUE

Mole barbecue braised carnitas, melted Oaxaca/jack cheese, cabbage, pickled peppers, & mayonnaise served on a torta bun; paired with patatas bravas. **15**

### FLANK STEAK

Dry rubbed flank steak, arugula, crispy onions, roasted poblanos, sliced tomato, chimichurri, & tomato saffron aioli served on a torta bun; paired with patatas bravas & tomato saffron aioli. **15**

### GRILLED CHEESE & SOUP

Manchego cheese, white cheddar cheese, romesco mayonnaise, arugula, tomato, & sautéed peppers with onions served on Bricolite; paired with a cup of tomato soup. **13.50**

### GRILLED CHICKEN

Grilled chicken, romaine lettuce, pickled onions, cotija cheese, Peruvian green sauce, & mayonnaise served on a torta bun; paired with patatas bravas & tomato saffron aioli. **15**

### BLACK BEAN

Black bean patty, arbol crema, bell peppers, red onion, crispy tortilla strips, romaine lettuce, cilantro, guacamole, & caramelized oaxaca/jack cheese served on a torta bun; paired with patatas bravas & tomato saffron aioli. **15**

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.