



PRÓXIMO

Appetizers

TUNA TIRADITO

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce, sesame seeds & cilantro. **15.50**

GUACAMOLE

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

SHRIMP SOPE

Shrimp sautéed with tomatillo salsa then laid over a Oaxacan-Serrano sope atop chile de arbol sauce. Finished with sautéed peppers & onions, garnished with queso fresco, Spanish chorizo & cilantro. **14.50**

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**

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**

CARNITA TOSTONE

Braised pork laid over refried lentils & fried plantains; finished with a Salvadorian cabbage relish, Peruvian green sauce, cotija cheese & cilantro. **13**

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**

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. **16.50**

SHRIMP & GRITS

Sautéed shrimp, Spanish chorizo & baby kale; served over sweet corn grits. Finished with sweet pepper bacon, paprika & fried fresno peppers. **17.75**

STREET TACOS

Flour & corn tortillas served with chicken tinga, dry rubbed flank steak, carnitas, cilantro, onion, guacamole, sour cream & pico de gallo. **15.50**

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**

GUAVA GLAZED SALMON

Grilled with a guava glaze; laid over jalapeño rice & finished with a Salvadorian cabbage relish & cilantro. **18.75**

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. **15.25**

MOLE BARBECUE

Mole barbecue braised carnitas, melted Oaxaca/jack cheese, cabbage, pickled peppers & mayonnaise served on a torta bun; paired with patatas bravas. **14**

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. **15**

GRILLED CHEESE & SOUP

Manchego cheese, white cheddar cheese, romesco mayonnaise, arugula, tomato & sautéed peppers with onions served on Bricolage; 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. **13**

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. **12**

Sandwiches

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.