



PRÓXIMO

APPETIZERS

CRAB CHILAQUILES

Blue crab served over corn tortilla chips tossed with tomatillo salsa. Finished with cilantro, pickled onions, radishes, queso fresco, avocado, & a sunny side up egg. 19

SHRIMP SOPE

Shrimp sautéed with tomatillo salsa; laid over an Oaxacan-serrano sope atop chile de arbol sauce. Finished with sautéed peppers & onions; garnished with queso fresco, Spanish chorizo & cilantro. 19

FEATURED CEVICHE SELECTION

Ask your server about our featured, fresh ceviche.

GUACAMOLE

Served with fried tortilla chips & plantain chips. 12

LENGUA TAMALES

Shredded lengua, slow braised in adobo sauce, and served over a tamale topped with a caramelized onion and tomato jam. Finished with pickled sweet corn, finished with roasted jalapeno crema, cilantro and cotija. 17

CARNITA TOSTONE

Braised pork laid over refried lentils & fried plantains; finished with a Salvadorian cabbage relish, Peruvian green sauce, cotija cheese & cilantro. 15

ELOTE

Roasted corn rolled in garlic aioli, coated with crispy crushed plantain chips and almond queso fresco. Topped with chopped red onion, fresh cilantro & Cholula; served with lime wedges. 18

TUNA TIRADITO

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce, sesame seeds, & cilantro. 19

SIDES

SIZED FOR 2-4 TO SHARE 12

ARBOL COLLARD GREENS

Slow braised collard greens with caramelized onions and tomatoes, tossed in arbol sauce.

PATATAS BRAVAS

Finished with tomato saffron aioli.

PERUVIAN POTATO & GOAT CHEESE MASH

Rustic, purple Peruvian potato mash mixed with goat cheese.

CURRY FARRO

Coconut curry farro tossed with sautéed vegetables.

SPANISH CHORIZO & SQUID INK RISOTTO

Risotto tossed with crispy Spanish chorizo and black squid ink, mixed with melted Manchego and white cheddar cheeses.

SALAD/SOUP

GREEN CHILE CAESAR

Romaine lettuce tossed in our cilantro Caesar dressing with fried plantains & Parmesan cheese. 6.25

GUAVA

Artisan mixed greens tossed with cucumber, grilled pineapple, yellow & red bell peppers, red onion, & guava vinaigrette. 7.25

CHICKEN TORTILLA SOUP

Finished with crispy tortilla strips, cilantro, queso fresco, & sour cream. 6.5/11.50

FRISÉE

Frisee and shredded red cabbage tossed in a burnt orange vinaigrette. Topped with toasted almonds, avocado, cherry tomato medley and red onion. 7.25

MIXED GREENS

Artisan mixed greens tossed with black beans, grape tomatoes, grilled corn, queso fresco & jalapeño dressing. Finished with crispy Fresnos. 6.25

TOMATO SOUP

An arbol chile based tomato soup; finished with cilantro & cotija cheese. 5.50/10

ENTREES

SHRIMP & GRITS

Sautéed shrimp, Spanish chorizo & baby kale; served over sweet corn grits. Finished with sweet pepper bacon, paprika & fried Fresno peppers. 34

COFFEE AND COCOA BRAISED SHORT RIB

Coffee & cocoa braised short rib, served over purple Peruvian potato and goat cheese rustic mash. Served with a frisee and cherry tomato medley salad, tossed with toasted almonds and a burnt orange vinaigrette; finished with crispy onion. 54

GUAVA GLAZED SALMON

Grilled salmon with a guava glaze; laid over jalapeño rice & finished with a Salvadorian cabbage relish. 36

FAJITA HANGER STEAK

10oz grilled hanger steak, served over buttered chimichurri rojo rice. Topped with roasted poblano & bell peppers, cherry tomato medley, garlic, butternut squash and charred onion. Finished with a grilled lime, warm corn tortillas and fresh chopped cilantro. 44

CARIBBEAN HALIBUT

Roasted in a banana leaf & topped with grilled, pickled pineapple salsa. Paired with a coconut curry farro tossed with sautéed vegetables. 41

ARBOL RIBEYE

14 oz, grilled ribeye, topped with arbol sauce and sautéed arugula. Served with patatas bravas finished with tomato saffron aioli. 61

SEAFOOD PAELLA

Bay scallops, clams, sautéed shrimp, grilled chicken, & Spanish chorizo served with toasted saffron rice tossed with peas; finished with a half lobster tail. 47

DRY AGED PORK CHOP

Fourteen day dry-aged, 14oz pork chop, grilled and served over arbol spiced collard greens with tamarind and orange glazed white beans 44

SCALLOP AND SQUID INK RISOTTO

Pan-seared jumbo scallops served over a Spanish chorizo and Manchego, squid ink risotto. Paired with butter poached shrimp and clams, onions, sweet peas and fennel. 46

MOLE BRAISED DUCK

Mole braised duck leg and thigh, served over toasted barley tossed with sautéed rainbow chard, caramelized onions, sultanas and an orange-pickled wild mushroom medley; finished with toasted sesame seed. 38

BRAISED LAMB SHANK

Braised lamb shank served with a nopales salad, cilantro rice & corn tortillas, sliced radishes & red onions. Finished with cilantro & queso fresco. 44

RED SNAPPER VERACRUZ

Pan-seared Red Snapper with crispy skin, laid over white rice tossed with sautéed onions, mixed peppers, roma tomatoes, olives, & capers. 37

VEGAN MUSHROOM BARBACOA

Sautéed mushrooms, peppers & onions laid over angel hair pasta tossed in a coconut lemongrass broth. Garnished with serrano peppers, chile threads & sesame seeds. 34

CUBAN CHICKEN

Grilled marinated chicken paired with sautéed plantains, Spanish rice with pico de gallo & black beans with cotija cheese. Finished with pickled onions, Peruvian green sauce & cilantro. 32

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.