
Para Picar / Small Plates

PAN DE YUCA (5) \$11.50

Tapioca flour cheddar asiago and chive bread served warm with tomate de arbol aji medium sauce. (gf)

YUCA FRITA \$12.50

Cassava root fries served with chimichurri sauce and crema rosa. (gf) (v)

CEVICHE CON PATACONES

White fish and shrimp ceviche salad accompanied with patacones. (gf) Sm **\$8.50** Reg **\$16.50**

CHORIPAN URUGUAYO SLIDERS \$13.50

Three pan-seared chorizo sausages on a soft baguette, with potato mustard salad and chimichurri slaw.

PUPUSAS \$12.50

Two Salvadorian corn masa cakes stuffed with cheese and beans. Served with curtido slaw, pickled onion and aji hot sauce. (gf) (v) Add protien **\$4**

ARROZ CON CAMARONES \$15

Ecuadorian style shrimp fried rice. Served with fried sweet plantains, avocado and aji. (gf)

Make it a combo with ceviche: **\$18.5**

Arepas

AREPAS DE CHOCLO \$16.50

Colombian style sweet corn cakes with cheese topped with your choice of protein, curtido slaw, pickled onions, cilantro and sauce. (gf)

AREPA FRITA RELLENA \$14.50

White corn arepa, fried and stuffed with your choice of protein, cheese, curtido slaw, onion and cilantro. (gf)

PROTEIN CHOICES:

- Mechada Beef - cilantro aioli
- Pulled pork - chipotle aioli
- Chicken pastor - chipotle salsa and cilantro aioli
- Beans - chipotle salsa and cilantro aioli (v)

ELOTES/ESQUITES \$8

Sweet corn off the cob, queso fresco, cotija, cilantro aioli, lime chili flakes. (gf) (v)

TAMALES \$6

With pickled onions, cilantro and chipotle salsa. Ask for today's flavor.

PATACON PISAO \$14.50

Three deep fried plantain medallions topped with queso fresco, guacamole, curtido slaw, crema rosa, pickled onion and cilantro. (v) Add protien **\$4**

CHIFLES CON GUACAMOLE \$12.50

Green plantain chips served with guacamole. (gf) (v)

GOAT CHEESE FRITTERS \$11

Jalapeño infused honey, carmelized onions and crostini. (v)

POBLANO ROSEMARY MAC & CHEESE \$10.50

Fire roasted peppers, 4 italian cheeses, cojita and cavatappi noodles. Add breaded chicken tender **\$3**

PATATAS BRAVAS GRATIN \$11

Crispy fried potatoes with roasted garlic paprika aioli. Topped with melted manchego cheese. (gf) (v)

BRAISED LAMB BRUSCHETA \$16.50

Slices of leg of lamb served over toasted ciabatta, caper aioli, micro greens and mint chimichurri.

Sopas

Cup **\$6** Bowl **\$9.50**

LOCRO DE PAPAS

Ecuadorian style creamy potato soup topped with queso fresco and cilantro. With a side of aji, pork cracklings and avocado. Can be served vegetarian. (gf)

SOUP OF THE DAY Ask your server.

House Specials

* Only served on Fridays and Saturdays.

MOTE CON CHICHARRON

Ecuadorian style crispy pork belly served over warm hominy corn, fried sweet plantains, roasted corn nuts, encurtido tomato salad and aji hot sauce. (gf)

Sm **\$10** Reg **\$18.50**

CORN BOWL \$16.50

A large version of our elotes topped with your choice of protein, curtido slaw, pickled onions and cilantro. (gf)

- Mechada Beef - cilantro aioli
- Pulled pork - chipotle aioli
- Chicken pastor - chipotle salsa and cilantro aioli
- Beans - chipotle salsa and cilantro aioli (v)

LLAPINGACHOS CON CHORIZO

2 Ecuadorian style cheese potato cakes served with pan seared chorizo sausage, avocado, tomato onion salad, corn nuts. With a side of peanut and aji sauce. (gf)

Sm **\$10** Reg **\$18.50** Add fried egg** **\$2**

PESCADO ENCOCADO* \$19.50

Afro-Ecuadorian style mahi-mahi filet stewed in a coconut milk, red bell pepper, onion sauce. Served with white rice and patacones. (gf)

CHICHARRON DE MARISCOS* \$21

Deep-fried white fish, shrimp and calamari rings. Served over yuca fries, topped with sarza criolla, corn nuts, and a side of tartar and aji sauce.

Empanadas

\$5.75 each

All empanadas are baked and served with chimichurri sauce. Ask for hot sauce. Add extra sauce **\$.75**

BEEF

PICADILLO (BF): Ground beef, sweet peas, carrots, potato and onion.

ROPA VIEJA (RV): Shredded beef, red bell peppers, onions, cumin and tomato.

SALTEÑA (SB): Hand cut beef, potato, sweet peas, carrots and onion.

PORK

CHORIZO POTATO CHEDDAR (CHZ)

CUBANO (CN): Shredded pork, ham off the bone and mustard cream cheese.

CHICKEN

SALTEÑA (SCH): Chicken thighs, potato, peppers, sweet peas, carrots and onion.

AJI DE GALLINA (AG): Shredded chicken with a yellow chili cream sauce.

VEGGIE

CORN POBLANOS CHEDDAR (CP): Fire roasted poblano pepper, ground fresh corn and cheddar.

QUESO FRESCO AND ONION (QF)

MUSHROOM ASIAGO TRUFFLE (TM): mixed mushrooms, asiago cheese, white truffle oil.

Sides

PROTEIN \$4

BLACK BEANS \$4

PAPAS FRITAS \$4.50

YUCA FRITAS \$5

CURTIDO SLAW \$3.50

CHIFLES \$4.50

PATACONES \$5

SWEET PLANTAINS \$5

GUACAMOLE \$4.50

Sauces

\$.75

CHIMICHURRI

AJI

CHIPOTLE SALSA

CHIPOTLE AIOLI

CILANTRO AIOLI

CREMA ROSA

Postres

WAFFLE \$10.50

Belgium style Press® waffle topped with dulce de leche and mixed berry coulis, pistachios, and your choice of Purple Door® ice cream: Malted Chocolate, Salted Caramel, Brandy Old Fashion.

CHURROS \$4

Ask your server for today's flavors. Add chocolate dipping sauce **\$2**.

PLATANITOS \$9.50

Deep fried sweet plantains drizzled with condensed milk and cinnamon sugar. (gf)

CREMA VOLTEADA \$9.50

Peruvian custard, topped with caramel sauce.

LIMONERO \$9.50

Key lime pie in a jar with graham cracker crust and topped with whipped cream.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.