

## TAPAS

### VERDURAS - VEGETABLES

#### México - Guacamole 14 L 19 VG

Fresh avocado, tomato, red onion, cilantro, lime juice with yellow corn tortilla chips

(Additional corn tortilla chips + 1.50)

#### México - Farm Guacamole 15 L 19 VG

Fresh avocado, tomato, red onion, cilantro, pumpkin seeds, pomegranate, lime juice served with vegetables

#### España - Empanadas de Manchego y Manzana 12.95 V

Manchego cheese and apple with spicy honey sauce

#### USA - Ensalada de Remolacha 14.50 GF

Roasted beets, watermelon, arugula, goat cheese, almonds, blood orange vinaigrette

#### España - Croquetas 11 V

Goat cheese croquettes drizzled with guava sauce

#### España - Tía Gloria's Tortilla con aceite de trufa 9 V GF

Spanish potato omelette, onion, truffle oil

#### España - Brussels Sprouts 15.50 V

Roasted Brussels sprouts, cranberries, quinoa saffron risotto cake, agave vinaigrette

#### Colombia - Yucca 10 V

Crispy fried yucca, chipotle aioli

#### Peru - Quinoa Empanadas 14.50 V

Roasted eggplant, quinoa, goat cheese, chocolate vinaigrette

#### España - Eggplant Meatballs 15 V

Homemade eggplant meatballs in Spanish tomato sauce, topped with queso fresco & basil

## PAELLAS



#### España - Paella Palomino 28.95 GF

Chef Palomino's signature seafood paella with shrimp, clams, mussels, & chorizo, saffron rice and sofrito sauce

Lobster + 15

For Two (with lobster) 79

## PLATOS FUERTES

#### Peru - Chupe 22.95 GF

Chowder with shrimp, mussels, clams, chorizo & yucca

#### Chile - Robalo al Sartén 29 GF

Branzino, Manchego, mushroom & shrimp risotto with sweet pea sauce

#### Ecuador - Pargo Rojo 28.95

Crispy Red Snapper, arugula, hearts of palm, avocado salad, lime vinaigrette

#### México - Camarones y Vieras 34

Shrimp and sea scallops on a bed of black bean & Monterrey jack cheese ravioli with sweet corn chipotle-chardonnay sauce

#### Chile - Salmon a la Parrilla 28 GF

Grilled salmon, quinoa tabbouleh salad, shiitake mushrooms, sweet plantain, & arugula with saffron mojito sauce

## PESCADOS - SEAFOOD

#### Brazil - Coconut Shrimp 16

Served with sweet plantain slices and Chino Latino lemongrass sauce

#### Portugal - Palomino Pulpo 20.50 GF

Grilled octopus with fingerling potatoes, arugula, chorizo & chimichurri

#### España - Gambas al Ajillo 15.50

Traditional Spanish style shrimp with garlic, olive oil and red pepper flakes

#### USA - Tacos de Fish Tempura 15.50

Crispy mahi mahi, cabbage and lime cilantro aioli in a corn tortilla

#### Perú - Calamari Salad 18.50

Crispy calamari, spinach, diced sweet plantain, peanuts, mango, radish & sweet lime vinaigrette

#### USA - Croquetas de Cangrejo 15.50

Blue crab croquettes with whole grain mustard aioli

#### Chile - Salmon Tartar 14.50

Pommery mustard, shallots and cucumber, malanga chips

## CARNE - MEAT

#### Cuba - Chicharron de Puerco 14.95

Roasted pork belly, red pepper jam

#### Colombia - Empanadas de Carne 15.50

Sirloin, potato, scallion empanadas with guajillo sauce

#### México - Quesadilla de Pato 18.50

Duck confit, gouda cheese, avocado, pomegranate sauce

#### México - Tacos de Churrasco 15.50 GF

Grilled skirt steak, mushrooms, chopped lettuce & cilantro sauce

#### Puerto Rico - Croquetas de Plátano 12.50

Sweet plantain and chorizo croquettes served with coconut & aji amarillo sauce

#### USA - Vegan Paella 23.95 VG

Farro, pumpkin slices, roasted Brussels sprouts, beets, cauliflower topped with tofu aioli

#### España - Paella de Tierra 28.95 GF

Rice, duck confit, pork tenderloin, chicken, chorizo, rice, and sweet peas

#### Peru - Lomo Saltado 27.95

Sautéed filet mignon, chorizo, onions, peppers, fries, & brown rice topped with a fried egg

#### Colombia - Pollo Relleno 26.95 GF

Chicken stuffed with sweet plantain, goat cheese, peppers & chorizo with saffron mashed potatoes & sweet sherry sauce

#### Argentina - Bistec con Papas Fritas 27.95 GF

Steak (9oz), fresh cut fries, chimichurri sauce

#### Cuba - Churrasco 38

Angus skirt steak topped with quail egg, lobster & sweet plantain Chino Latino rice with saffron lime garlic mojito sauce

#### Argentina - Costillas 32 GF

Braised beef short ribs, garlic mashed potatoes & Rioja au jus

#### Estados Unidos - Hamburguesa 21.95

Ground blend of Black Angus chuck, brisket & short ribs, caramelized onion, lettuce & tomato, fresh cut fries

#### Peru - Pollo a la Brasa 24.95

Rotisserie chicken (half), pineapple and cashew fried rice

## PRIVATE EVENT ROOMS AVAILABLE

RAFAEL PALOMINO • CHEF / PROPRIETOR

V = vegetarian, VG = vegan, GF = gluten free

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server. Not all ingredients are listed on menu description.

## COCKTAILS DE LA CASA

### Mojito 14

Muddled mint, lime, sugar & white rum  
(classic, mango, passion fruit, coconut)

### Caipirinha 14

Cachaça, fresh lime juice, sugar

### Apple Tree Martini 14

Apple infused vodka, St. Germain, prickly pear, fresh lime juice

### Pisco Sour 14

Capel pisco, meringue, fresh lime juice

### Manzanilla 14

Chamomile infused gin, Liquor 43, lime, honey

### Hibiscus Mezcalita 14

Tequila, Mezcal, blood orange, lime, hibiscus ginger, agave

### Cucumber Mango Martini 14

Cucumber infused vodka, mango puree, fresh lime juice

### Picaflor 14

Bulleit RYE, lemon, ginger, Elderflower

### Paloma Michoacan 14

Mezcal, agave, lime, grapefruit

### Brazilian Cosmo 14

Blood orange vodka, strawberry, lemon

### Michelada 14

Mexican beer, lime, seasoned tomato juice, chile salt rim

## MARGARITAS

### Classic 14

Silver tequila, orange liqueur, lime, cactus nectar

### Flavored Margarita 14

Your choice of passion fruit, mango, blood orange, strawberry, or coconut

### Spicy Ginger 14

Tequila, lime, crushed cherry peppers, ginger

### Jalapeño Business 14

Cucumber, jalapeño, tequila, orange, lime juice

### Seño-Rita Picante 14

Mezcal, Ancho chile liquor, prickly pear, squeezed orange

## SANGRIA

Glass 13 Pitcher 44 (serves 4)

### White Mango

### Classic Red

### Strawberry Basil

### Pumpkin and Cinnamon

### Sparkling Cava and Strawberry

## CERVEZA

Bottle 7

Corona	Dos XX
Corona Light	Heineken
Negra Modelo	Heineken Light
Modelo Especial	Heineken Zero
Tecate	Stella Artois
Victoria	Captain Lawrence IPA

## VINOS

### SPARKLING

#### Cava 12

Penedes Brut

### ROSE

#### Figüère Signature Magali 14

Rosé, France

### BLANCOS

#### Rodney Strong 13

California, Chardonnay 2022

#### Castiñeira 14

Rias Baixas, Albariño 2023

#### Bonterra Organic 13

California, Sauvignon Blanc 2023

### TINTO

#### Robert Mondavi 13

California, Cabernet Sauvignon 2022

#### Bodega Norton 13

Argentina, Malbec 2023

#### LAN Crianza 14

Rioja, Tempranillo 2021

#### Louis Latour 14

Burgundy, Pinot Noir 2023

#### Muga Reserva 36

Rioja, Tempranillo & Garnacha (Two glasses)

## TEQUILA FLIGHTS

UNAGED - 24 (3 SILVER) - 1 oz shots

RESTED -32 (3 REPOSADO)-1 oz shots

VINTAGE - 36 (3 AÑEJO) - 1 oz shots

EL PRESIDENTE - 30

1 oz Silver, 1 oz Reposado, 1 oz Añejo

## TEQUILAS (2 oz per shot)

### BLANCO

#### Cabo Wabo 11

#### Herradura 12

#### 1800 12

#### Patron 12

#### Avion 13

#### Don Julio 13

#### Destilador 13

#### Tres Generaciones 14

#### Casamigos 14

#### Jose Cuervo Reserva de la Familia 16

### AÑEJO

#### Herradura 14

#### 1800 14

#### Cabo Wabo 15

#### Tres Generaciones 15

#### Maestro Dobel 15

#### Siete Leguas 15

#### Patron 16

#### Don Julio 16

#### Casamigos 17

#### Milagro Barrel Select 20

### CRISTALINO

#### Jose Cuervo Platino 17

#### 1800 Cristalino 18

#### Maestro Dobel Añejo Diamond 18

#### Maestro Dobel Extra Añejo

#### Cristalino 20

### REPOSADO

#### Cabo Wabo 12

#### Herradura 13

#### 1800 13

#### Patron 14

#### Milagro Barrel Select 14

#### Don Julio 15

#### Mi Campo 15

#### IXA 15

#### Casamigos 15

#### Jose Cuervo Reserva de la Familia 19

### EXTRA AÑEJO & PREMIUM

#### San Matias Extra Añejo 17

#### Clase Azul Silver 20

#### Clase Azul Reposado 25

#### Cincoro Reposado 26 (1 oz - 13)

#### Jose Cuervo Reserva de la Familia 29

#### Gran Coramino 32 (1 oz - 16)

#### 1942 Don Julio 36 (1 oz - 18)

#### 1800 Milenio 40 (1 oz - 20)

#### Gran Centenario Leyenda 42 (1 oz - 20)

### MEZCAL

#### Ilegal Joven 13

#### Yuu Baal, Espadin Joven 13

#### Siete Misterios Artesanal 13

#### 400 Conejos 13

#### Se Busca Artesanal 14

## WEEKLY SPECIALS

### TUESDAY

Half off all bottles of wine  
under \$100 and no corkage fee

### THURSDAY

Parrillada for two \$38

### FRIDAY

Live jazz &  
Paella prix fixe \$36.95

### SUNDAY

Live jazz &  
Sunday Brunch

## HAPPY HOUR

Available Tuesday-Friday from 4pm - 7pm at the bar & lounge