

## Appetizers

<b>Tacos Borrachos</b> ..... 9. <i>tender hanger steak cooked in port wine and black beer, served with corn tortillas, guacamole, pico de gallo, cotija cheese and chipotle aioli</i>	<b>Guacamole</b> ..... 11. <i>served with plantain chips</i>
<b>Arepa con Ropa Vieja</b> ..... 9. <i>Venezuelan coconut arepa topped with shredded skirt steak, queso fresco and red piquillo aioli</i>	<b>Empanada de Langosta</b> ..... 11. <i>lobster filled turnover with baby spinach, eggplant and cilantro aioli</i>
<b>Chorizo</b> ..... 9. <i>paprika spiced sausage sautéed with garlic and sherry</i>	<b>Camarones con Aguacate Ceviche</b> ..... 11. <i>fresh shrimp and avocado with onions, cherry tomatoes accompanied by an orange/lemon citrus juice</i>
<b>Tamarind Chicken Wings</b> ..... 9. <i>tamarind and sweet red chili glazed chicken wings served with carrots, celery and blue cheese</i>	<b>Camarones al Ajillo</b> ..... 12. <i>tender shrimp sautéed with garlic, red pepper flakes and cognac</i>
<b>Calamares Fritos</b> ..... 10. <i>fried calamari with smoked paprika and sea salt, served with a tamarind chipotle dipping sauce</i>	<b>Jalea</b> ..... 15. <i>Peruvian style fried shrimp, tilapia, calamari and yuca topped with tomatoes, red onion and fresh lime and aji amarillo aioli</i>

## Soup/Salads

ADD CHICKEN, SHRIMP, SALMON OR STEAK TO ANY SALAD FOR \$5. EXTRA

<b>Soup of the Day</b> ..... 6.	<b>Classic Caesar</b> ..... 7. <i>romaine lettuce with parmesan cheese and croutons tossed in a caesar dressing</i>
<b>Consomé de Langosta</b> ..... 9. <i>creamy soup featuring lobster chunks, piquillo peppers, onion and cilantro topped with fried shallots and plantain chips</i>	<b>Ensalada Mixta</b> ..... 8. <i>mixed greens, cherry tomatoes, red onion, cucumbers, toasted walnuts and figs with goat cheese and black olives tossed in a balsamic port reduction</i>

## Entrées

<b>Pernil Asado</b> ..... 18. <i>slow cooked oven roasted suckling pig served with yuca con mojo, sweet plantains and black bean sauce</i>
<b>Ropa Vieja</b> ..... 19. <i>red peppers and onions over shredded skirt steak with tomato fricasé sauce, served with rice and plantains</i>
<b>Gallina al Sartén</b> ..... 21. <i>pan seared chicken and Serrano ham with fresh cheese and sweet plantains over sautéed vegetables and baby spinach with green tomatillo sauce</i>
<b>Salmon a la Plancha</b> ..... 21. <i>sautéed salmon with shitaki mushrooms, zucchini and fingerling potatoes in a chili pasilla malta sauce</i>
<b>Lomo Salteado</b> ..... 22. <i>sautéed skirt steak with potatoes, onions, tomatoes and soy sauce</i>
<b>Churrasco</b> ..... 26. <i>grilled skirt steak marinated in a red chili and parsley chimichurri served with roasted beet salad, Peruvian blue potatoes, mushrooms and demi glaze</i>
<b>Paella Valenciana</b> ..... 32. <i>lobster, scallops, mussels, shrimp, calamari, chicken and chorizo, Valencia onions with saffron rice cooked with lobster sauce</i>

### DAILY FRESH SEAFOOD SPECIALS

## Side Dishes

White Rice ..... 5.	Tostones ..... 5.	Lobster Mashed Potatoes ..... 5.
Yellow Rice ..... 5.	Spanish Fries ..... 5.	Sauteed Spinach ..... 5.
Rice and Beans ..... 5.	Arepas ..... 5.	Asparagus ..... 5.
Maduros ..... 5.	Yuca Frita ..... 5.	Side Salad ..... 5.