

Cena | Dinner

sopa | soup

Sopa del Día

Soup of the day

ensaladas | salads

Otoño

\$10

Chopped brussels, green apple, radish, spiced pepitas, queso fresco, herb-lime vinaigrette

Remolacha del Sol

\$10

Caramelized beets, mixed greens, goat cheese, avocado, walnuts, citrus honey dressing

Arugula y Quinoa

\$9

Arugula, shaved cabbage, quinoa, manchego cheese, red onions, sunflower seeds, sweet & spicy vinaigrette

House Salad

\$7

Field greens, radishes, cucumbers, avocado, citrus honey dressing

ceviches

Ceviche Blanco

\$13

Market white fish, leche de tigre, red onion, sweet potato, jalapeno

Salmon Crudo

\$13

Atlantic salmon, ancho-chile vinaigrette, cilantro, red onion, corn nuts

Camarones al Fuego

\$13

Shrimp, roasted tomatoes, bell peppers, onions, jalapeños, avocado, citrus juices

La Bandera

\$18

A sampling of our ceviche preparations

raciones | sides

Sides

\$5

Avocado, Rice & Beans, Mushroom Quinoa, Yuca Fries, Sweet Plantains, Tostones, House Guacamole, Dominican Lentils

charcuteria | butcher boards

\$8 for one or \$21 for a selection of three

CHEESES

Mahon

Minorca, Spain.

Semi-firm cow's milk cheese

Garrotxa

Garrotxa, Catalonia.

Semi-soft goat's milk cheese

Manchego

La Mancha, Spain.

Firm sheep's milk cheese

MEATS

Lomo

Imported, dry-cured pork loin

Chorizo

All natural, dry-cured pork sausage

Jamon Serrano

18-month dry-cured spanish ham

a comer | entrées

Pastelon de Berenjena

\$19

Grilled eggplant, sofrito vegetables, queso fresco, salsa roja

Pollo Guisado

\$22

Shredded chicken & yuca stew, green plantain, roasted breast

Churrasco

\$28

Skirt steak, white rice and beans, red onion escabeche, chimichurri

Chuleta Pozole

\$26

Pan seared pork chop, chili, hominy, cabbage, avocado

Salmon Picante y Dulce

\$24

East coast salmon, wild mushroom quinoa, sweet onion & chipotle sauce

Chofan de Camarones

\$25

Dominican fried rice, pan seared shrimp, spanish chorizo

Paella

\$59 (for two)

Saffron bomba rice, shrimp, clams, mussels, scallops, chicken, chorizo, shellfish caldo

Cena | Dinner

tapas | *small plates*

Empanadas \$9
Chicken sofrito, beef mechada, or seasonal vegetable

Sofrito Quesadilla \$8
Braised chicken, jack cheese, roasted peppers, sofrito, crema fresca

Coxinha Brasileira \$8
Crispy fritter, shredded chicken, roasted corn, catupiry cheese, three sauces

Pica Pollo \$9
Dominican fried chicken, tostones, garlic-oregano aioli

Bolinho de Yuca \$12
Yuca croquettes, duck picadillo, salsa roja

Carne Tartar \$12
Diced sirloin, peanut-chipotle marinade, red onion, tomato, cassava toast

Arepas \$9
Venezuelan corn cakes with braised brisket

Rabo Encendido \$12
Sofrito braised oxtail, creamy yuca, plantain sticks

Chicharrones Mexicano \$8
Crispy pork cracklings, house made hot

Coca Mexicana \$12
Manchego & chorizo flatbread, caramelized onions, roasted red peppers, fresh oregano, crema fresca

Cubano Sliders \$7
Roasted pork, ham, swiss, mustard-mayo

Carnitas Tostones \$9
Crispy lechon, green plantain, chimichurri verde

Puerco y Lentejas \$13
Pork belly, dominican lentils, pickled red onions

Camarones al Ajillo \$13
Pan-seared shrimp, garlic mojo cream sauce, yuca crisp

Calamari y Chipotle Dulce \$10
Crispy calamari, chipotle-agave aioli

Mejillones Classico \$10
Prince edward island mussels, white wine, jalapeños, smoked paprika

Spanish Pulpo \$14
Pan-seared octopus, fingerling potatoes, chorizo, olive vinaigrette

VEGETARIAN TAPAS

Pico-Guac \$8
House made guacamole, pico de gallo, yuca chips

Queso con Higos y Nueces \$9
Goat cheese, dried figs, guava, walnuts, crispy toast

Burrata Mexicana \$15
Imported burrata, ancho chili tomato jam, cilantro pesto

Croquetas de Quinoa \$8
Quinoa fritters, queso fresco, fresh herbs, creole aioli

Patatas Bravas \$8
Roasted fingerling potatoes, garlic aioli, salsa brava

Coca de Mi Tierra \$12
Wild mushroom flatbread, roasted tomato, onion, cilantro, jack cheese

Cigarros Huancaína \$8
Cilantro & manchego cheese potato cigars, huancaína sauce, black olive tapenade

Brussels Caramelizado \$9
Caramelized brussel sprouts, roasted squash, pickled jalapeños, crema fresca