

Almuerzo | *Lunch*

tostadas | *sandwiches*

Cubano \$12

Roasted pork shoulder, ham, swiss, mustard-mayo, pickles

Rajas Burrito \$10

Shredded chicken, roasted poblanos, onions, queso fresco, black beans, rice

Manchego Burger \$14

Sirloin steak patty, manchego cheese, roasted onions & peppers, chipotle aioli

Bocadillo de Camarones \$15

Char-grilled shrimp, bacon, avocado, tomato, arugula, chipotle mayo, sundried tomato tortilla

Mezón BLT \$15

Skirt steak, smoked bacon, chimichurri, garlic-jalapeño aioli, lettuce, tomato

All sandwiches are served with yuca fries

principale | *main*

Pastelon de Berenjena \$13

Grilled eggplant, sofrito vegetables, queso fresco, salsa roja

Pollo Guisado \$13

Shredded chicken & yuca stew, green plantain, grilled breast

Churrasco \$16

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

Salmon Picante y Dulce \$14

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

Chofan de Camarones \$15

Dominican fried rice, pan seared shrimp, spanish chorizo

Fish Tacos \$14

Adobo tilapia, avocado, cabbage, pico de gallo, cilantro crème fraiche

raciones | *sides*

Sides \$5

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

Almuerzo | Lunch

sopas | soups

Sopa del Día
Soup of the day

ensaladas | salads

Otoño \$10
Chopped brussel sprouts, green apple, radish,
spiced pepitas, queso fresco, herb-lime vinaigrette

Arugula y Quinoa \$13
Arugula, shaved cabbage, quinoa, manchego cheese,
red onions, sunflower seeds, sweet & spicy vinaigrette

House Salad \$7
Field greens, radishes, cucumbers,
avocado, citrus honey dressing

Remolacha del Sol \$13
Caramelized beets, mixed greens, goat cheese,
avocado, walnuts, citrus honey dressing

tapas | small plates

Lunch Special Choose any 2 Tapas \$12

Empanadas \$8
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

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

Salmon Crudo \$13
Atlantic salmon, ancho-chile vinaigrette, cilantro,
red onion, corn nuts

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

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

VEGETARIAN TAPAS

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

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

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

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

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