



VEGETABLE CHEESE 13

Cilantro Hummus	\$11.00
Served with grilled pita.	
Spicy Potatoes	\$12.00
Roasted potatoes with onions, red peppers & spicy chipotle-garlic aioli.	
Plantains, Queso & Guava	\$12.00
Fried sweet plantains, queso fresco & guava paste.	
Tomato & Goat Cheese	\$12.00
Tomato marinara blended with basil, goat cheese, & side of grilled pita.	
Mixed Olives	\$11.00
Marinated in olive oil, with garlic cloves, lemon, spices & fresh herbs.	
Manchego Cheese	\$14.00
Slices of aged Spanish cheese and mixed olives.	
Cheese Empanadas	\$13.00
Served with Pico de Gallo.	
Mushroom & Garlic	\$12.00
Sautéed with sherry wine, & side of grilled pita.	
Eggplant Parmesan	\$13.00
Layered with spinach, marinara, mozzarella cheese and asparagus.	
Chile Relleno with Cheese	\$14.00
Poblano pepper stuffed with Gouda cheese, topped with tomato sauce, cheddar-Monterey-jack cheese, & baked. Garnished with Pico de Gallo and sour cream.	
Guacamole & Chips	\$8.00
Chickpea & Spinach Soup	\$11.00
Garbanzo, spinach, celery, onions, potatoes in a chicken broth. Served with grilled pita.	
Saffron Risotto	\$12.00
Arborio rice cooked with chicken broth and creamy saffron sauce with parmesan cheese and garnished with shaved parmesan.	

FISH & SEAFOOD 10

Shrimp & Garlic Sauce	\$15.00
Tossed with sherry wine, olive oil, parsley, dried chilies, & side of grilled baguette.	
Tilapia Fritters	\$14.00
Marinated with garlic, soy sauce & served with cilantro-lemon aioli.	
Octopus Galician	\$18.00
Sautéed with potatoes, roasted bell peppers, paprika, olive oil, dried chilies and side of baguette.	
Calamares a la Sarten	\$13.00
Sautéed squid in our tomato-caper sofrito sauce, served with grilled baguette.	
Scallops Parmesan	\$22.00
Baked with parmesan cheese & Huancaína sauce, served with lemon wedge and grilled baguette.	
Mussels al Diablo	\$18.00
Sautéed in house-made spicy tomato-cilantro sauce, sherry wine, garlic, & grilled baguette.	
Blackened Salmon Skewer	\$22.00
7 oz Norwegian pan-seared blackened salmon kabobs, with peppers, onions and topped with corn salsa.	
Mahi Encocado	\$22.00
8oz Mahi fillet, pan-fried topped with creamy coconut milk sauce, served with white rice.	
Lobster Ravioli	\$18.00
Tossed with diced tomato-caper sauce and asparagus.	
Ocean Mix	\$18.00
Sautéed mussels, squid, shrimp, bell peppers, celery. Tossed with our Huancaína sauce and lemon juice. Served with a grilled baguette.	

MEAT & POULTRY 14

Beef Empanada	\$14.00
Served with spicy Rocotto sauce.	
Chicken Skewers	\$14.00
Grilled and topped with Chimichurri sauce.	
Chicken Croquettes	\$12.00
Served with spicy Rocotto sauce.	
Causa de Pollo	\$14.00
Chicken salad layered with smashed cold potato, & mixed with yellow chili, spices, drizzled with lemon-olive sauce.	
Beef Meatball	\$14.00
Served with house-made marinara sauce & grilled baguette.	
Jamon Prosciutto	\$16.00
Sliced prosciutto served with grilled asparagus, drizzled with olive oil.	
Cured Spanish Sausage	\$16.00
Sautéed with our seasonal vegetables, tomato-garlic sauce, & grilled baguette.	

Beef Filet Skewers	\$24.00
Grilled and topped with blue cheese sauce.	
Rack of Lamb	\$24.00
Herb-marinated and grilled, topped with a garlic-rosemary demi sauce.	
Roasted Duck	\$20.00
Quartered Duck, served with fingerling potatoes & finished with red wine chipotle sauce.	
Lomo Saltado	\$24.00
Stir-fried beef tenderloin with onions, tomato, bell peppers, ginger, yellow chili and soy sauce. Served with home-made fries.	
Braised Short Rib	\$24.00
7oz short ribs, served atop mash potatoes and rosemary-demi sauce.	
Pork Churrasco	\$20.00
Pork tenderloin marinated and grilled, drizzled with chimichurri. Served with rice & black beans.	
Chicken Marsala	\$18.00
7oz chicken breast sautéed with mushrooms, marsala wine and herb spices.	

SALADS 8

House	\$10.00
Field greens, Manchego cheese, artichoke, roasted peppers, glazed pecans & balsamic vinaigrette.	
Wedge	\$11.00
Iceberg lettuce wedge, crispy bacon, tomatoes, crumbled blue cheese, & blue cheese dressing.	
Chilean Salad	\$6.00
(Tirza’s favorite). Mixed tomatoes, onions, cilantro, Hungarian pepper and dressed with oil, salt, pepper and drops of lemon juice.	
Caprese	\$11.00
Fresh buffalo mozzarella, grilled tomato, field greens and drizzled with balsamic glaze & basil oil.	
Blackened Ahi Tuna Steak	\$17.00
6oz Ahi Tuna Steak served on top of an Asian slaw salad (Napa cabbage, bell peppers, carrots, cucumber, drizzle with spicy-ginger vinaigrette).	
Tuna Tartare	\$17.00
Ahi tuna steak diced and mixed with mustard-mayonnaise, cucumber, roasted sesame seeds & avocado. Served with crostini.	
Smoked Salmon Brushetta	\$16.00
Spread with lemon cream cheese, caper-olive oil, red onions, & garnished with lemon wedge.	
Ceviche	\$16.00
White fish marinated in fresh lime juice, red onions, cilantro, ginger, & garnished with fried green plantains.	

PIZZAS 7

Grilled Chicken Jalapeño	\$19.00
House-made marinara, mozzarella, tomatoes, grilled chicken, onions & jalapeño peppers.	

Beef Cilantro	\$19.00
Beef tenderloin, onions, peppers, tomatoes, mozzarella-provolone cheese & cilantro leaves garnish.	
Vegetable	\$18.00
House-made tomato sauce, mozzarella, and roasted vegetables.	
Pepperoni	\$18.00
House-made marinara, mozzarella, pepperoni & fresh herbs.	
Cheese	\$16.00
House-made marinara, mozzarella, and fresh herbs.	
Española	\$20.00
Chorizo, Jamón prosciutto, roasted peppers, olives, tomatoes, and mozzarella cheese.	
Smoked Salmon	\$20.00
Smoked salmon, dill, cream cheese, arugula, avocado, and mozzarella cheese.	

SIDES 15

Baguette	\$3.00
Black Bean Soup	\$4.00
Black Beans & White Rice	\$4.00
Bread Rolls	\$4.00
Mashed Potatoes	\$4.00
Spicy Mashed Potatoes	\$4.00
Pita Bread	\$4.00
White Rice	\$4.00
French Fries	\$5.00
Green Beans	\$5.00
Linguini Pasta	\$5.00
Sautéed Seasonal Vegetables	\$5.00
Sweet Fried Plantains	\$5.00
Quinoa Salad	\$6.00
Grilled Asparagus	\$7.00