



SMALL 5

Canchitas Original	\$3.95
Also called Chulpe Corn, Cancha gets its distinctive texture from Maiz Chulpe, a special variety of kernalled corn, a...	
Mazorca	\$5.50
Charred corn, queso fresco, cilantro, pepper togarashi mayo	
Edamame	\$6.95
Sauteed, aji panka pepper, spicy beer eel	
Smoked Palmito Dip	\$6.95
Smoked heart of palms, soy, sesame oil, pickled onions, plantain chips	
Cebolla China	\$5.00
Charred scallions, soy reduction	

MEDIUM 6

Chi Fa Fries	\$10.00
Tuna Tataki	\$9.00
Tuna, crispy kale, roasted pineapple, panka glaze	
Poppers	\$9.00
All natural chicken, beer batter, sweet chili, ponzu, lime	
Alitas (5)	\$10.50
All Natural Chicken Wings, Spicy Beer Eel Reduction, Tahini Sauce	
Alitas (10)	\$19.00
All Natural Chicken Wings, Spicy Beer Eel Reduction, Tahini Sauce	
Alitas (20)	\$35.00
All Natural Chicken Wings, Spicy Beer Eel Reduction, Tahini Sauce	

LARGE 3

Arroz Cervezero	\$13.00
Chorizo Argentino, fried rice, spicy beer eel, soy, red bell pepper, pickled onions, smoky rocoto	
Lomo Saltado	\$15.00
Tenderloin, rice, French fries, tomatoes, pickled onions, huancaína	

Tallarin Chifero	\$13.00
All natural chicken, rice noodles, tahini, oyster sauce, soy	

SIDES 4

French Fries	\$5.00
White Rice	\$5.00
Plantain Chips	\$4.00
Crispy Kale	\$5.00

1/6 BBL SIXTEL SLIM KEG 7

Spanglish Latin Lager 1/6 Keg	\$70.00
1/6 Sixtel Keg Inspired by our Latin roots. A light bodied Lager with just a dash more of malt & hops. Crisp and refreshing, perfect for those hot Miami summer days & nights. 4.2% ABV - 18 IBU	
La Yuma Amber Lager 1/6 Keg	\$70.00
1/6 Sixtel Keg Munich meets the Caribbean: A satisfying, yet refreshing Lager with just the right amount of color and malt flavor. Keeps you coming back for more... 4.4% ABV - 22 IBU	
Mala Yerba Session IPA 1/6 Keg	\$74.00
1/6 Sixtel Keg West Coast meets Latin America in this nicely balanced IPA. The perfect introduction to the world of India Pale Ales! 5.2% ABV - 47 IBU	
Mangolandia Mango Blonde Ale 1/6 Keg	\$74.00
1/6 Sixtel Keg Did you ever wake up from the sound of ripe mangos falling on your roof? This bright and sessionable Blonde Ale is Miami Summer in a pint. 4.8% ABV - 20 IBU	
Lulo Sour 1/6 Keg	\$110.00
1/6 Sixtel Keg A refreshing sour that surprises with a boost of fruity aromas. It starts fruity-sweet and then turns into a slightly tart and sour finish staying true to Lulo: a Colombian original. 4.5% ABV - 12 IBU	
Chancleta (IYKYK) 1/6 Keg	\$110.00
1/6 Sixtel Keg Handle with care! Abuelita's chancleta is more than just a sandal. Its a force to be reckoned with. Don't be fooled by its bright golden color and delicate aromas of fruit and spices. This belgian ale packs a punch! 9.2% ABV - 24 IBU	
ToronjIPA Grapefruit IPA 1/6 Keg	\$89.00
1/6 Sixtel Keg Our Miami IPA matures on natural grapefruit picking up the unmistakable flavor of toronja. This refreshing juicy IPA is a must! 7.5% ABV - 40 IBU	

1/2 BBL FULL KEG 10

1/2 barrel Spanglish Latin Lager	\$165.00
1/2 BBL Full Keg Inspired by our Latin roots. A light bodied Lager with just a dash more of malt & hops. Crisp and refreshing, perfect for those hot Miami summer days & nights. 4.2% ABV - 18 IBU	
1/2 barrel La Yuma Amber Lager	\$165.00
1/2 BBL Full Keg Munich meets the Caribbean: A satisfying, yet refreshing Lager with just the right amount of color and malt flavor. Keeps you coming back for more... 4.4% ABV - 24 IBU	

1/2 barrel Mangolandia Mango Blonde Ale	\$184.00
1/2BBL Full Keg Did you ever wake up from the sound of ripe mangos falling on your roof? This bright and sessionable Blonde Ale is Miami Summer in a pint. 4.8% ABV - 20 IBU	
1/2 barrel Mala Yerba	\$184.00
1/2BBL Full Keg West Coast meets Latin America in this nicely balanced IPA. The perfect introduction to the world of India Pale Ales! 5.2% ABV - 47 IBU	
1/2 barrel Lulo Sour	\$250.00
1/2BBL Full Keg A refreshing sour that surprises with a boost of fruity aromas. It starts fruity-sweet and then turns into a slightly tart and sour finish staying true to Lulo: a Colombian original. 4.5% ABV - 12 IBU	
1/2 barrel ToronjIPA	\$200.00
1/2BBL Full Keg Our Miami IPA matures on natural grapefruit picking up the unmistakable flavor of toronja. This refreshing juicy IPA is a must! 7.5% ABV - 40 IBU	
1/2 barrel Chancleta (IYKYK)	\$250.00
1/2BBL Full Keg \Handle with care! Abuelita's chancleta is more than just a sandal. Its a force to be reckoned with. Don't be fooled by its bright golden color and delicate aromas of fruit and spices. This belgian ale packs a punch! 9.2% ABV - 24 IBU	
1/2 barrel Arroz con Mango	\$250.00
1/2BBL Full Keg What happens when you brew with rice flakes, mango, ginger and habanero? Our Cuban friends would call that un Arroz con Mango. Try this aromatic Strong Ale with a warming aftertaste. 10.8% ABV - 22 IBU	
1/2 barrel Guarapo Irish Red Ale	\$184.00
1/2BBL Full Keg An Irish classic brewed with a Caribbean twist: great deep red color with a "bite" from the fresh sugar cane added during the boil. Malty, complex yet smooth and creamy thanks to the Nitro. Enjoy! 5.5% ABV - 45 IBU	
1/2 barrel St. Patty's Day Green Lager	\$165.00

BEER 21

GUANABANA SOUR	AVAILABLE OPTIONS
A Latin American and Caribeian original soursop adds a tangy sweetness to compliment this slightly tart Sour. Guanábana es lo maximo! 5.1% ABV - 11 IBU	32oz Growler: \$14.00
	64oz Growler: \$24.00
GOLAZO LIME LAGER	AVAILABLE OPTIONS
ur traditional porter, cold-infused with a custom blend of medium and dark roasted Brazilian coffee. It's rich and smooth roast flavor will have you ditching your afternoon cafecito. Now served on Nitro! 5.6% ABV - 28 IBU	32oz Growler: \$12.00
	64oz Growler: \$22.00
SELVA NEGRA Imperial Stout	AVAILABLE OPTIONS
A birthday beer! This cherry chocolate stout aged for a year in bourbon and molasses barrels to mature into our beer version of a Selva Negra Cake. Feliz Cumpleaños! ABV 10.8% IBU: 70	\$19.00
	32oz Growler: \$8.00
	64oz Growler: \$19.00
SPANGLISH Latin Lager	AVAILABLE OPTIONS
Inspired by our Latin roots. A light bodied Lager with just a dash more of malt & hops. Crisp and refreshing, perfect for those hot Miami summer days & nights. ABV 4.2% IBU 18	32oz Growler: \$10.00
	6pk Bottles: \$10.99
	24pk Bottles: \$38.99
	1/6 BBL Keg: \$70.00
	1/2 BBL Keg: \$168.00

QUE FRESA Strawberry Kolsch Ale

Berry Berry Fresh! Local strawberries from Berry Farms make this Kolsch bright and fruity. Cold conditioned for extra crispiness. Que Fresa! 4.9% ABV - 28 IBU

AVAILABLE OPTIONS

- 32oz Growler: \$14.00
- 64oz Growler: \$24.00

LA YUMA Amber Lager

Munich meets the Caribbean: A satisfying, yet refreshing Lager with just the right amount of color and malt flavor. Keeps you coming back for more... 4.4% ABV - 22 IBU

AVAILABLE OPTIONS

- 32oz Growler: \$10.00
- 64oz Growler: \$18.00
- 6pk Bottles: \$10.99
- 24pk Bottles: \$38.99
- 1/6 BBL Keg: \$70.00
- 1/2 BBL Keg: \$168.00

MANGOLANDIA Mango Blonde Ale

Did you ever wake up from the sound of ripe mangoes falling on your roof? This bright and sessionable Blonde Ale is Miami Summer in a pint. 4.8% ABV - 20 IBU

AVAILABLE OPTIONS

- 32oz Growler: \$12.00
- 64oz Growler: \$20.00
- 4pk 16oz Cans: \$9.99
- 24pk 16oz Cans: \$49.99
- 6pk Bottles: \$10.99
- 24pk Bottles: \$39.00
- 1/6 BBL Keg: \$74.00
- 1/2 BBL Keg: \$184.00

LULO SOUR

A refreshing sour that surprises with a boost of fruity aromas. It starts fruity-sweet and then turns into a slightly tart and sour finish staying true to Lulo: a Colombian original. 4.5% ABV - 12 IBU

AVAILABLE OPTIONS

- 32oz Growler: \$14.00
- 64oz Growler: \$24.00
- 4pk 16oz Cans: \$15.00
- 24pk 16oz Cans: \$60.00

ZAMBA JUICE Blood Orange Hazy IPA

Juicy Citrus Bomba! This hazy IPA with blood orange and experimental American Zomba Hops that combine for a one of a kind tropical delicacy. 7.5% ABV - 45 IBU

AVAILABLE OPTIONS

- 32oz Growler: \$14.00
- 64oz Growler: \$24.00

MALA YERBA Session IPA

West Coast meets Latin America in this nicely balanced IPA. The perfect introduction to the world of India Pale Ales! 5.2% ABV - 47 IBU

AVAILABLE OPTIONS

- 32oz Growler: \$12.00
- 64oz Growler: \$22.00
- 1/6 BBL Keg: \$74.00
- 1/2 BBL Keg: \$184.00

SOUTH COAST IPA (#IYKYK: NO RESERVATIONS)

Love hop aroma, but not that lingering bitterness? This full bodied Miami IPA is for you! This beer has the brilliantly fresh nose of an IPA and is balanced by a full malt backbone. Yo quiero una ya! 7.5% ABV - 40 IBU

AVAILABLE OPTIONS

- 32oz Growler: \$14.00
- 64oz Growler: \$24.00
- 6pk Bottles: \$11.99
- 24pk Bottles: \$42.99
- 1/6 BBL Keg: \$74.00

BLACK IS BEAUTIFUL BarrelAged

AVAILABLE OPTIONS

- 32oz Growler: \$25.00
- 64oz Growler: \$45.00
- 22oz Bottle: \$19.00

TORONJIPA Grapefruit IPA Our Miami IPA matures on natural grapefruit picking up the unmistakeable flavor of toronja. This refreshing juicy IPA is a must! 7.5% ABV - 40 IBU	AVAILABLE OPTIONS 32oz Growler: \$14.00 64oz Growler: \$24.00
NOCHE DE NITRO American Stout Pastry milk stout brewed with ripe plantains also known as maduros. Chocolate, and cream mix with caramel to create this one of a kind stout. ABV 6.5% IBU: 25	AVAILABLE OPTIONS 32oz Growler: \$14.00 64oz Growler: \$24.00
CHANCLETA (#IYKYK BELGIAN GATOR ALE) Handle with care! Abuelita's chancleta is more than just a sandal. Its a force to be reckoned with. Don't be fooled by its bright golden color and delicate aromas of fruit and spices. This belgian ale packs a punch! 9.2% ABV - 24 IBU	AVAILABLE OPTIONS 32oz Growler: \$14.00 64oz Growler: \$24.00 4pk 16oz Cans: \$15.00 24pk 16oz Cans: \$60.00
ARROZ CON MANGO What happens when you brew with rice flakes, mango, ginger and habanero? Our Cuban friends would call that un Arroz con Mango. Try this aromatic Strong Ale with a warming aftertaste. 10.8% ABV - 22 IBU	AVAILABLE OPTIONS 32oz Growler: \$14.00 64oz Growler: \$24.00
NonAlc Guest Beer OCTOPI Hazy IPA Decidedly cloudy with juicy tropical fruit in flavor and aroma, this Hazy IPA finishes sweet on the palate with a pleasing balance of light bitterness. Non- Alcoholic	AVAILABLE OPTIONS \$4.00 32oz Growler: \$14.00 64oz Growler: \$24.00
NonAlc Guest Beer OCTOPI West Coast IPA Brewed with three of the heavy hitter hops in IPA's: Chinook, Cascade, and Citra. A powerful hop aroma and punchy bitterness give the IPA fan all they want in a classic West Coast IPA. Non- Alcoholic	AVAILABLE OPTIONS \$4.00 32oz Growler: \$14.00 64oz Growler: \$24.00
POMELO SELTZER ¡Que Calor! Craving something to beat the heat with TREMENDO tropical flavors? Our spiked seltzer will keep you refreshed and vibing all day long! ABV 5.0%	AVAILABLE OPTIONS 32oz Growler: \$12.00 64oz Growler: \$22.00
NonAlc Guest Beer OCTOPI Coffee Stout Smooth and creamy American Stout accented with complex coffee aroma and flavor. Low bitterness, and chocolate malt and roasted barley provide balanced sweetness Small amount of caffeine, so great for a subtle afternoon pick-me-up! Non- Alcoholic	AVAILABLE OPTIONS \$4.00 32oz Growler: \$14.00 64oz Growler: \$24.00
PER'LA COFFEE PORTER on NITRO ur traditional porter, cold-infused with a custom blend of medium and dark roasted Brazilian coffee. It's rich and smooth roast flavor will have you ditching your afternoon cafecito. Now served on Nitro! 5.6% ABV - 28 IBU	AVAILABLE OPTIONS 32oz Growler: \$12.00 64oz Growler: \$22.00

TOGO BEER COCKTAILS 2

32oz House Michelada Lime Juice, Bufalo Mexican Hot Sauce, Tajin, Topped with Spanglish	\$16.00
32oz Sofrito Michelada Sofrito Reduction, Lime Juice, Bufalo Mexican Hot Sauce, Tajin, Olive Brine, Topped with Spanglish	\$16.00

WINE BOTTLE 3

BTL Es Okay Touriga Blend	\$40.00
Es Okay Touriga Blend 2016 Region - Mendocino County, California Appellation - Mendocino Varietal - Red Blend Tasting Notes: Grapey, jammy and packed with enough black-pepper aromas to trigger a sneeze, this medium-bodied wine is fresh and gulpable. Light tannins and subtle acidity keep the texture lively	

BTL Flor De Verano Albariño	\$40.00
Winery: Tomada De Castro [Rias Baixas-Spain] ABV: 12% Varietal: Albariño Tasting Notes: This Albariño comes from grapes that are planted at a lower elevation, closer to the sea, on soils over granite bedrock. Natural fermentations in stainless steel tanks with just a light filtration. Bright citrus tones, green apple, and pear and stony minerality.	

BTL Idlewild Rose	\$45.00
Winery: Idlewild [Region: Geyserville, CA] ABV: 11.9% Varietal: 41% Nebbiolo 30% Dolcetto 29% Barbera Tasting Notes: There is a play between savory versus fresh and subtlety versus power that make this wine very intriguing. The aromas are wound up around orange peel, grapefruit, alpine herbs, blood orange, wildflowers, and sea spray. The three varieties can all be seen in the structure: Nebbiolo lends the crunchy minerality, Dolcetto lends a delicate softness, and Barbera lends bright acidity.	

NON-ALCOHOLIC BEVERAGES 5

Jarritos Fruit Punch	\$5.00
Bottled Water	\$4.00
Lemonade	\$5.00
Oscars Guavaade	\$5.00
Sparkling Water	\$4.00

BRAIN FOOD 7

Tataki	\$12.00
Seared tuna, avocado, orange honey, lemon, soy, toasted peanuts.	
Tartar	AVAILABLE OPTIONS
Tuna or salmon, avocado, sweet chilli, sesame oil, ponzu, wonton chips	\$0.95
	Add Avocado: \$0.95
	Add Tuna: \$5.50
	Add Salmon: \$6.50
	Tartar Salmon: \$12.00
	Tartar Tuna: \$12.00
Edamame Ai Wok	\$8.50
Edamame, aji amarillo, aji panca, sesame oil, soy.	
Bang Bang Shrimp	\$12.00
Crispy shrimp, aji amarillo, sweet chilli, orange honey, ponzu.	
Lomo Saltado Spring Rolls	\$9.00
Crispy wonton, tenderloin, onions, tomatoes, aji panca, cilantro, huancaína.	
Tiradito Bi-Color	\$10.00
Wild caught white fish, crema de aji amarillo, acevichada, fresh lime juice.	

Chupe	\$8.00
Creamy chowder, aji panca, shrimp, fish, rice.	

SALADS 4

House Salad	\$6.00
Spring mix, cucumber, carrot, tomatoes, red onions, ginger dressing.	
Quinoa Salad	\$11.00
Spring mix, quinoa, red onions, tomatoes, carrots, cucumber, avocado, Parmesan cheese, teriyaki ginger dressing.	
Tataki Salad	\$14.00
Tuna tataki, spring mix, cilantro, avocado, mango vinaigrette, sesame.	
SuViche Salad	\$15.00
Sushi rice, spring mix, pickled ginger, avocado, carrot, cucumber, leche de tigre, acevichada, choclo, cancha, sesame seeds.	

CAUSAS 3

Causa Original	AVAILABLE OPTIONS
Infused mashed potato, aji amarillo, fresh lime juice.	\$0.95
	Add Avocado: \$0.95
	Add Chicken: \$2.95
	Add Steak: \$5.95
	Causa Original Tuna: \$12.00
	Causa Original Chicken: \$12.00
	Causa Original Crab: \$15.00
	Causa Original Salmon: \$15.00
	Causa Original Spicy Tuna: \$15.00
Causa Saltado	\$13.00
Crispy causa, panko, lomo sauce.	
Causa Acevichada	\$14.00
Infused mashed potato, aji amarillo, fresh lime juice with a ceviche on top.	

MINDBOMBS 5

Arroz Chaufa	AVAILABLE OPTIONS	
Fried rice, hoisin, oyster sauce, soy, red bell pepper, red onions, scallions.		\$0.95
	Add Avocado:	\$0.95
	Add Onion:	\$0.25
	Add Pepper:	\$0.25
	Add Tomato:	\$0.25
	Add Chicken:	\$2.95
	Sub Quinoa Hot:	\$2.00
	Sub Brown Rice Hot:	\$2.00
	Add Seafood:	\$4.95
	Add Shrimp:	\$4.95
	Add Steak:	\$5.95
	Arroz Chaufa Mushroom:	\$15.00
	Arroz Chaufa Chicken:	\$16.00
	Arroz Chaufa Tenderloin:	\$17.00
	Arroz Chaufa Shrimp:	\$18.00
	Arroz Chaufa Seafood:	\$18.00

Saltado	AVAILABLE OPTIONS	
Lomo sauce, red onions, tomatoes, scallions, cilantro, rice, fries.		\$0.95
	Add Avocado:	\$0.95
	Add Onion:	\$0.25
	Add Tomato:	\$0.25
	Add Pepper:	\$0.25
	Sub Brown Rice:	\$1.00
	Sub Quinoa:	\$1.00
	Sub Salad:	\$1.95
	Sub Sweet Potato:	\$1.95
	Add Chicken:	\$2.95
	Add Shrimp:	\$4.95
	Add Seafood:	\$4.95
	Add Steak:	\$5.95
	Saltado Mushroom:	\$15.00
	Saltado Chicken:	\$16.00
	Saltado Tenderloin:	\$17.00
	Saltado Shrimp:	\$18.00
	Saltado Seafood:	\$18.00

Aji de Gallina	\$16.00
Shredded chicken breast, aji amarillo cream sauce, Parmesan cheese, walnuts.	

Pescado a lo Macho

Wild caught white fish, aji amarillo, aji panca, cream, garlic, cilantro.

AVAILABLE OPTIONS

- \$0.95
- Add Avocado: \$0.95
- Add Potato: \$0.50
- Sub Brown Rice: \$1.00
- Sub Quinoa: \$1.00
- Sub Sweet Potato: \$1.95
- Sub Salad: \$1.95
- Add Fish: \$3.95
- Add Shrimp: \$4.95
- Sub Salmon Hot: \$6.95
- Pescado a lo Macho Fish: \$16.00
- Pescado a lo Macho Seafood: \$20.00
- Pescado a lo Macho Shrimp: \$20.00

Arroz Humedo

Aji amarillo, aji panca, Parmesan cheese, red bell pepper, tomatoes, salsa criolla.

AVAILABLE OPTIONS

- \$0.95
- Add Avocado: \$0.95
- Add Onion: \$0.25
- Add Pepper: \$0.25
- Add Tomato: \$0.25
- Add Chicken: \$2.95
- Sub Brown Rice Hot: \$2.00
- Sub Quinoa Hot: \$2.00
- Add Shrimp: \$4.95
- Add Seafood: \$4.95
- Add Steak: \$5.95
- Arroz Humedo Mushroom: \$15.00
- Arroz Humedo Chicken: \$16.00
- Arroz Humedo Steak: \$17.00
- Arroz Humedo Shrimp: \$18.00
- Arroz Humedo Seafood: \$18.00

TALLARINES 3

Tallarín Saltado	AVAILABLE OPTIONS
Udon noodles, lomo base, red onions, tomatoes, scallions, pepper acevichada.	\$0.95
	Add Avocado: \$0.95
	Add Onion: \$0.25
	Add Pepper: \$0.25
	Add Tomato: \$0.25
	Add Chicken: \$2.95
	Add Shrimp: \$4.95
	Add Seafood: \$4.95
	Add Steak: \$5.95
	Tallarín Saltado Mushroom: \$14.00
	Tallarín Saltado Chicken: \$15.00
	Tallarín Saltado Tenderloin: \$16.00
	Tallarín Saltado Shrimp: \$17.00
	Tallarín Saltado Seafood: \$17.00

Tallarín A Lo Macho	\$19.00
Crispy flounder filet, udon noodles, aji amarillo, aji panca, cream, garlic.	

Tallarín Huancaína	AVAILABLE OPTIONS
Udon noodles, huancaína, soy reduction, red onions, tomatoes, cilantro.	\$0.95
	Add Avocado: \$0.95
	Add Onion: \$0.25
	Add Pepper: \$0.25
	Add Tomato: \$0.25
	Add Chicken: \$2.95
	Add Shrimp: \$4.95
	Add Seafood: \$4.95
	Add Steak: \$5.95
	Tallarín Huancaína Mushroom: \$15.00
	Tallarín Huancaína Chicken: \$16.00
	Tallarín Huancaína Tenderloin: \$17.00
	Tallarín Huancaína Shrimp: \$18.00
	Tallarín Huancaína Seafood: \$18.00

FEATURES 11

Spicy Salmon Roll	\$13.00
Soy paper, spicy salmon, mango, avocado, tempura flakes, crema de aji amarillo.	
Tataki Roll	\$14.00
Mango, avocado cream cheese, jalapeno, tuna tataki, lomo sauce, pepper acevichada.	
Jalea Roll	\$12.50
Truffle Roll	\$14.00
Soy paper, spicy salmon, avocado, cucumber, tempura flakes, truffle yuzu, pepper acevichada.	
Empanada de Aji de Gallina	\$4.00

Ceviche Verde Small Fish	\$9.00
Mahi mahi, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips	
Ceviche Verde Small Shrimp	\$10.00
Shrimp, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips	
Ceviche Verde Regular Fish	\$15.00
Mahi mahi, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips	
Ceviche Verde Regular Shrimp	\$17.00
Shrimp, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips	
Ceviche Verde Fish and Shrimp	\$16.00
Shrimp, mahi mahi, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips	
Ceviche Verde Seafood	\$17.00
Shrimp, calamari, octopus, cucumber & jalapeno leche de tigre, avocado, cancha, red onions, plantain chips	

BRUNCH 14

Seasonal Fresh Fruit	\$8.00
Eggs Any Style	\$12.00
Farm fresh whole eggs, bacon, farm-style bread	
Build Your Own Omelette	\$11.00
Heartwise Omelette	\$13.00
Fresh egg whites, asparagus, onions, portobello mushrooms	
Chorizo Scramble	\$14.00
Argentinian chorizo, fresh scrambled eggs, tomatoes, sliced avocado, farm-style bread	
Steak and Eggs	\$21.00
Filet mignon bites, shallot cream, fresh scrambled eggs, tomatoes, farm-style bread	
NY Strip & Eggs	\$38.00
Argentinean NY strip, fried eggs, rustic potatoes, chimichurri	
Novecento Benedict	\$22.00
Poached eggs, hollandaise sauce, English muffin, skirt steak	
Salmon Benedict	\$15.00
Poached eggs, hollandaise, English muffin, smoked Scottish salmon	
Bacon Pancakes	\$15.00
Crispy buttermilk pancakes, bacon infused maple syrup, candied bacon	
French Toast Argentino	\$14.00
Brioche bread, condensed milk, dulce de leche sauce, whipped cream	
Avocado Toast	\$14.00
Avocado mash, poached eggs, farm-style bread	

Salmon Toast	\$17.00
Smoked Scottish salmon, capers, smoked eggplant aioli, poached eggs, farm-style bread	
Croque 900	\$13.00
Croissant ham, fried eggs, mozzarella, bechamel	

PRIMER TIEMPO 12

Burrata	\$16.00
Burrata cheese, tomatoes, basil	
Calamares	\$15.00
Crispy calamari rings, homemade tartar sauce and marinara	
Carpaccio	\$16.00
Herb crusted filet mignon, citrus vinaigrette, olive oil, parmesan, capers, smoked eggplant aioli	
Ceviche	\$16.00
Wild-caught mahi mahi, leche de tigre, avocado, smashed green plantains	
Provoleta	\$15.00
Grilled thick-cut provolone cheese, tomatoes, oregano	
Pulpo a La Brasa	\$21.00
Char-grilled octopus, chimichurri whipped potatoes, smoked paprika	
Soup of the Day	\$8.00
Tartar de Salmon	\$16.00
Salmon, avocado, herb aioli, red onions	
Empanada Steak	\$6.00
Hand cut steak	
Empanada Chicken	\$5.50
Creamy all natural chicken	
Empanada Ham and Cheese	\$5.50
Empanada Spinach and Cheese	\$5.50

ENSALADAS 4

Ensalada Novecento	\$26.00
Skirt steak, mixed greens, tomatoes, avocado, crispy French fries, dijon vinaigrette, demi glace	
Gorgonzola y Pera	\$14.00
Mixed greens, char-grilled pears, candied walnuts, gorgonzola cheese, house-made vinaigrette	
Kale Caesar	\$14.00
Kale and romaine mix, homemade Caesar dressing, croutons, parmesan cheese	

Kale Salad	\$15.00
Crispy kale, tomatoes, quinoa, avocado, red onions, feta cheese, cucumber, kalamata olives, mango vinaigrette	

PARA PICAR 4

Mollejas	\$6.00
Sweetbreads	
Chorizo	\$5.00
Argentinian style sausage	
Morcilla	\$5.00
Blood sausage	
Picada Criolla	\$32.00
All natural chicken, chorizo, vacio steak, and a choice of two empanadas	

SANDWICHES 4

Lomito	\$21.00
Thinly-sliced filet mignon, mozzarella, ham, crispy bacon, lettuce, tomato, mayonnaise, French baguette	
Hamburguesa Clasica	\$17.00
Snake River Farm American wagyu, mozzarella, ham, tomato, lettuce, herb aioli, sesame brioche bun	
Hamburguesa Novecento	\$19.00
Snake River Farm American wagyu, mozzarella, ham, crispy bacon, tomato, herb aioli, fried egg, sesame brioche bun	
Choripan	\$14.00
Argentinian sausage, herb aioli, salsa criolla, French baguette	

PARRILLA 10

Ojo De Bife	\$42.00
Argentinian ribeye	
Entrana	\$34.00
Skirt steak	
Vacio	\$27.00
Flap steak	
Picana	\$25.00
Top Sirloin	
Lomo	\$36.00
Argentinian filet mignon	
Pollo	\$22.00
Half boneless all-natural chicken	

Branzino	\$34.00
European sea bass	
Bife de Chorizo	\$36.00
Argentinean NY strip steak	
Parrillada Classica - Classic Argentinean Meat Platter (Serves 3-4)	\$74.00
Picana, Vacio, Pollo, Chorizo and Mollejas served with Jasmine Rice, House Salad, French Fries and Mashed Potatoes	
Parrillada Novecento - Novecento Style Traditional Argentinean Meat Platter	\$98.00
Entraña, Bife de Chorizo, Pollo, Chorizo, Mollejas served with Jasmine Rice, House Salad, French Fries and Mashed Potatoes	

MILANGA 3

Milanga Ribeye	\$25.00
Traditional Argentinean ribeye milanese	
Milanga Tenderloin	\$22.00
Traditional Argentinean filet mignon milanese	
Milanga All Natural Chicken	\$19.00
Traditional Argentinean all natural chicken milanese	

PROVISIONES 12

French Fries	\$4.00
Jasmine Rice - 900	\$4.00
Salad - 900	\$4.00
Mashed Potato - 900	\$4.00
Potato Salad - 900	\$4.00
Burnt Tomato - 900	\$4.00
Zingy Potatoes - 900	\$6.00
Asparagus - 900	\$6.00
Charred Asparagus	
Truffle Fries - 900	\$6.00
Roasted Sweet Potato - 900	\$6.00
Sauteed Spinach - 900	\$6.00
Sauteed Vegetables - 900	\$6.00

SEGUNDO TIEMPO 3

Salmon - 900	\$29.00
Homemade mango mojo, with your choice of one house side	
Risotto Carne	\$27.00
Filet mignon, demi glace, arborio rice, Parmesan	
Risotto Mariscos	\$28.00

PASTAS 7

Pomodoro Novecento	AVAILABLE OPTIONS
Spaghetti, tomato sauce, burrata cheese, basil	\$2.00
	Add Mozzarella: \$2.00
	Sub Gluten Free Pasta: \$2.00
	Sub Side Pasta: \$3.00
	Sub Bolognese: \$3.00
	Add Chicken Diced: \$4.00
	Add Mixed Vegetables: \$4.00
	Add Portobello: \$4.00
	Add Chicken Diced: \$4.00
	Add Avocado: \$5.00
	Add Chorizo: \$5.00
	Add Calamari: \$6.95
	Add Pulpo: \$6.95
	Add Chicken Breast: \$7.00
	Add Salmon: \$8.00
	Add Chicken Breast: \$8.00
	Add Salmon: \$9.00
	Add Shrimp: \$10.00
	Add Shrimp: \$10.00
	Add Shrimp: \$10.00
	Add Vacio: \$12.00
	Add Vacio: \$12.00
	Add Vacio: \$12.00
	Add Seafood (Shrimp, Calamari, Octopus): \$13.00
	Add Entrana: \$14.00
	Add Entrana: \$14.00
	Add Entrana: \$14.00

Gnocchi Gratinado	\$21.00
Ricotta gnocchi, Parmesan sauce, au gratin	

Parmesano

Spaghetti, parmesan cream, all natural chicken

AVAILABLE OPTIONS

\$2.00

Add Mozzarella: \$2.00

Sub Gluten Free Pasta: \$2.00

Sub Side Pasta: \$3.00

Sub Bolognese: \$3.00

Add Chicken Diced: \$4.00

Add Mixed Vegetables: \$4.00

Add Portobello: \$4.00

Add Avocado: \$5.00

Add Chorizo: \$5.00

Add Calamari: \$6.95

Add Pulpo: \$6.95

Extra Chicken: \$6.00

Add Chicken Breast: \$7.00

Add Salmon: \$8.00

Add Albondigas: \$8.00

Add Salmon: \$9.00

Add Shrimp: \$10.00

Add Shrimp: \$10.00

Add Shrimp: \$10.00

Add Vacio: \$12.00

Add Vacio: \$12.00

Add Seafood (Shrimp, Calamari, Octopus): \$13.00

Add Entrana: \$14.00

Add Entrana: \$14.00

Add Entrana: \$14.00

Bolognese

Tagliatelle, housemade short rib ragu

AVAILABLE OPTIONS

\$2.00

Add Mozzarella: \$2.00

Sub Gluten Free Pasta: \$2.00

Sub Side Pasta: \$3.00

Sub Bolognese: \$3.00

Add Chicken Diced: \$4.00

Add Mixed Vegetables: \$4.00

Add Avocado: \$5.00

Add Calamari: \$6.95

Add Pulpo: \$6.95

Add Chicken Breast: \$7.00

Add Salmon: \$8.00

Add Shrimp: \$10.00

Add Shrimp: \$10.00

Add Vacio: \$12.00

Add Vacio: \$12.00

Add Seafood (Shrimp, Calamari, Octopus): \$13.00

Add Entrana: \$14.00

Add Entrana: \$14.00

Rosso		AVAILABLE OPTIONS
Fusilli, pink sauce, smoked bacon, oregano		\$2.00
	Add Mozzarella:	\$2.00
	Sub Gluten Free Pasta:	\$2.00
	Sub Side Pasta:	\$3.00
	Sub Bolognese:	\$3.00
	Add Chicken Diced:	\$4.00
	Add Mixed Vegetables:	\$4.00
	Add Portobello:	\$4.00
	Add Chicken Diced:	\$4.00
	Add Avocado:	\$5.00
	Add Chorizo:	\$5.00
	Add Calamari:	\$6.95
	Add Pulpo:	\$6.95
	Add Chicken Breast:	\$7.00
	Add Salmon:	\$8.00
	Add Chicken Breast:	\$8.00
	Add Salmon:	\$9.00
	Add Shrimp:	\$10.00
	Add Shrimp:	\$10.00
	Add Shrimp:	\$10.00
	Add Vacio:	\$12.00
	Add Vacio:	\$12.00
	Add Vacio:	\$12.00
	Add Seafood (Shrimp, Calamari, Octopus):	\$13.00
	Add Entrana:	\$14.00
	Add Entrana:	\$14.00
	Add Entrana:	\$14.00

Ravioli Funghi	\$22.00
Mushroom and ricotta ravioli, creamy truffle sauce	
Puttanesca de Mariscos	\$28.00
Spaghetti, shrimp, calamari, octopus, pomodoro, capers, olives, crush red pepper	

TIEMPO EXTRA 4

Todo Chocolate	\$12.00
Warm chocolate truffle cake, whipped cream, chocolate ice cream	
Flan	\$11.00
Creme caramel, whipped cream and dulce de leche	
Panqueques Novecento	\$12.00
Handmade caramelized dulce de leche crepes, vanilla ice cream	
Souffle de Dulce de Leche	\$10.00
Warm dulce de leche truffle cake with banana ice cream	

NA BEVERAGES 13

Coke	\$2.50
Coke Zero	\$2.50
Sprite	\$2.50
Coke Can	\$3.50
Diet Coke Can	\$3.50
Coke Zero Can	\$3.50
Sprite Can	\$3.50
Mexican Coke	\$5.00
Mexican Sprite	\$5.00
Small Sparkling	\$4.50
Large Sparkling	\$7.00
Small Still	\$4.50
Large Still	\$7.00

SAKE 4

Joto One Cup	\$11.00
One Cup "Graffiti Cup" Honjozo - 180ml. Tasting Notes: Light and fresh, notes of juicy green grape and watermelon.	
Kunizakari Nigori	\$12.00
Kunizakari Nigori - 200ml. Tasting Notes: plush, velvety Nigori sake with calming and rustic flavors	
Hakushika Junmai Namachozo	\$16.00
Hakushika Junmai Namachozo - 300ml. Tasting Notes: refreshingly cool aroma and mild taste	
Ozeki Platinum Junmai Daijingo	\$22.00
Ozeki Platinum Junmai Daijingo - 300ml. Tasting Notes: refreshingly dry sake with fruity aroma	

WINE 8

Borsao, Garnacha, Spain Btl	\$28.00
This wine shows all the varietal character of the Garnacha from Campo de Borja. It is light-bodied, refreshing, exuberant and fruity, pure and lusty spiciness and with a complex and long aftertaste.	
Nieto Senetiner Malbec, Mendoza, Argentina Btl	\$32.00
Deeply colored wine that offers aromas of ripe red fruits and plum with hints of vanilla. Medium-bodied with long finish and smooth tannins.	
McManis Fmly Vineyard, Cabernet Sauvignon, California Btl	\$32.00
Full-bodied on the palate with juicy black currant and black cherry flavors, it finishes with rounded, creamy tannins and a hint of mocha. Certified Sustainable.	

Santa Julia, Pinot Grigio, Mendoza, Argentina Btl	\$28.00
Good balance, nice acidity with long and fresh finish.	
Mont Gravet, Cotes de Gascogne, France Btl	\$28.00
This Colombard grape is a cousin of the Chenin Blanc, being rich and full of flavor on the palate with a lingering finish.	
Clifford Bay, Sauvignon Blanc, New Zealand Btl	\$28.00
This wine is all about expressive fruit flavors. On the palate the wine is balanced and juicy with vibrant acidity and mouthwatering salinity that lead to a crisp, dry finish.	
Sebastiani, Chardonnay, North Coast, US Btl	\$32.00
Light and golden color with aromas of fresh apples, citrus and nectarine. The palate is rich yet crisp with oaky finish.	
Zardetto Prosecco, Italy Btl	\$14.00
187ml bottle Lemon-yellow in color with elegant, refined bubbles that form a hearty white froth. Zesty and stylish, it is the quintessential sparkling aperitif.	

BOTTLED BEER 8

Corona Light BTL	\$7.00
Heineken Btl	\$7.00
Heineken Light BTL	\$7.00
Mangolandia BTL	\$7.00
Mangolandia Bucket	\$25.00
Peroni BTL	\$7.00
Quilmes BTL	\$7.00
Stella Artois BTL	\$7.00