



Happy Mother's Day!

APERITIVOS

Small Plates

SOUP OF THE DAY \$12.00

GUACAMOLE, CHIPS AND SALSA *V \$12.00

Homemade Corn Tortilla Chips Served with Guacamole, Salsa Fresca, Salsa Roja Picante, and Salsa Ranchera

CALAMARES FRITOS \$20.00

Fried Calamari with Jalapenos, Artichokes, Cocktail sauce, Tartar Sauce, and Lemon Wedges

CEVICHE MIXTO PERUANO STYLE*GF \$22.00

Mixed Seafood Ceviche with Fish, Prawns, Octopus, and a side of Tostadas

PULPO A LA PLANCHA *GF \$20.00

Grilled Octopus with Roasted Bell Pepper Aioli

HALF OF DOZEN RAW OYSTERS *GF \$22.00

Mignonette Sauce and wedge lemons

DRUNKEN CLAMS AND MUSSELS *GF \$19.00

Clams and Mussels with Garlic Butter and White Wine Sauce and French Fries on the side

ENPANADAS DE FRIJOL *GF \$13.00

(2) Black Beans Empanadas served with Cabbage, Pico De Gallo, and side Salsa, Cotija and Sour Cream

CHICKEN FRITTERS \$18.00

(3) Chicken Fritters with Sundried Tomatoes, Guajillo Sauce, Topped with Fresh Cilantro

ENSALADAS

Salads

BEETS SALAD *GF \$17.00 | Add Ons: Salmon \$10 / Prawns \$8 / Chicken \$8

Mixed Beets, Mixed greens, Manchego cheese, Toasted pecans, & Pomegranate Vinaigrette

PLATOS TRADICIONALES

Traditional Plates

PIMIENTOS RELLENOS *V \$24.00

Stuffed Bell Peppers with Mixed Vegetables, Black Beans, Fresh Corn, Avocado, and Arrabbiata Sauce

FRUTA DEL MARE PAELLA \$38.00

Seafood Paella, Prawns, Baby Scallops, Mussels, & Clams,

KING SALMON A LA PLANCHA *GF \$36.00

Grilled Salmon, Fresh Corn, Broccolini, and Fresh Mango Salsa

POLLO ROSTISADO CON MOLE VERDE *GF \$32.00

Mary's Free-Range Roasted ½ Chicken, Cilantro Rice, Sautéed Zucchini, & Squash

CHAMORRO DE TERNERA EN ESTILLO BARBACOA \$48.00

Braised Veal Shank Barbacoa Style served with Chunky Mashed Potatoes and Baby Carrots

HALIBUT A LA VERACRUZANA *GF \$40.00

Halibut Pan Seared Sever With Succotash, Wild Rice, and Veracruzana Sauce

CUBAN MOJO GRILLED PORK CHOP \$36.00

Bone-in Berkshire Pork Chop, with Black Beans, White Rice, Sautéed Onions, and Fried Plantains

CHULETON CON CHIMICHURRI ESTILLO ARGENTINE (16OZ) \$54.00

Certified Angus Beef—Bone-In Ribeye Steak, Hasselback Bake Potatoes, and Roasted Brussels Sprouts

SIDES

Saffron Rice \$5.00 | Baby Carrots & Broccolini \$6.00 | French Fries \$6.00 | Sweet Potato Fries \$6.00

\$25 Corkage Fee (per bottle)

20% Gratuity on all Parties of 6 or more

Undercooked, or cooked to order; Consuming raw or undercooked meats, poultry, seafood, or shellfish, may increase the risk of food-borne illness. Please notify your server of any food allergies.