

TAPAS

CEVICHE DE LA COSTA

Snapper, scallops, and shrimp in zesty mango relish.

AREPA ROYAL

Fresh corn griddle cakes, topped with smoked salmon, queso fresco, sour cream, caviar and green onions.

CALLOS MOFONGO

Sofrito rum diver sea scallop over bacon mashed maduros.

CANGREJO TANGO

Crab cakes with red pepper, celery and carrots served with cusabi cream.

CAMARON VINAJO

Shrimp in wine and garlic butter cream sauce.

CAMARON DE PLAYA

Coconut crusted shrimp with Dijon mango sauce and Caribbean slaw.

CALAMARI

Tender sliced calamari served on a bed of romaine with banana peppers and topped with chipotle Caesar.

EMPANADAS

Filled with your choice of chicken, beef, or black beans & cheese and served with tomatillo sauce.

LOMO FINO CARPACCIO

Peppercorn encrusted beef tenderloin seasoned with smoked salt chimichurri oil and Asiago cheese.

RICANACHOS

Banana tostón with black beans, pulled brisket or seasoned chicken topped with cheese and tomatillo sauce.

AREPA RELLENA

White corn cake stuffed with seasoned chicken or pulled brisket topped with cheese and tomatillo sauce.

PINCHOS

Mini skewer of beef or shrimp.

GRILLED COLOMBIAN CHORIZO

Served on a banana tostón with a parsley aioli.

SALCHICHÓN CON ASIAGO

Grilled South American salami, served with Asiago cheese And white corn cakes.

YUCA FRIES

South American tuber, served with salsa Americana.

QUESADILLA DEL MAR

Shrimp, scallop, and Mexican cheese served in a flour tortilla with avocado, sour cream and garnished with grilled jalapeño.

ROLLITO DE CARNE

Grilled tenderloin pinwheel with cheese topped with Chimichurri sauce.

ENSALADAS

VERDE

Mixed greens, cucumbers, carrots, and tomatoes topped with strawberry-passion fruit vinaigrette.

6

CESAR

Hearts of romaine tossed with chipotle Caesar topped with queso fresco and served with a corn crouton.

6

PALMITO

Hearts of palm, cucumber, mandarin and tomatoes served with parsley vinaigrette.

7

RAIZ

Latin blend of beets, carrots, new potatoes and vinaigrette topped with parsley aioli.

6

ANTIPASTO CARIBE

Marinated hearts of palm, cucumber, pearl onions, roasted red bell pepper, olives and cherry capers, served with honey pesto vinaigrette.

8

MARIA BAILANDO

Fresh vegetable juice with Absolut Peppar vodka and shrimp topped with avocado and celery.

12

Virgin 9

PARA NIÑOS

CHICKEN NUGGETS 6

MAC & CHEESE 7

CHEESE QUESADILLA 5

RICE & BEANS 5

ANTOJOS

BANANA TOSTONES 4

MADUROS 4

CORN CAKES 3

RICE WITH VEGETABLES 6

CENAS

CHILEAN SEA BASS Served on warm spinach, with raiz salad and cusabi cream.	32
ELVIA'S SALMON Baked salmon filet served with sofrito rice, glazed carrots and topped with dill cream sauce.	23
CHULETA DE CERDO, 10oz Bone-In Grilled pork chop topped with green mango-apple chutney, accompanied with sofrito rice and Caribbean slaw.	24
ALAMBRE Marinated tenderloin tips and vegetable skewer served with rice and black beans.	18
BISTEK LATINO, 12oz Center Cut Rib eye topped with chimichurri sauce, accompanied with mashed potatoes and mixed vegetables.	26
CAFÉ CON CARNE, 8oz Angus Pecan-espresso encrusted filet mignon served with Flash fried veggies and tortilla wrap mash.	33
EL REGALO Chicken and rice with veggies steamed in a banana leaf. With seasoned pulled brisket.	17 19
PAELLA MARINERA Saffron orzo with a diver sea scallop calamari, bay shrimp, Snapper, scallops, mussels, clams, peas and bell peppers	One 25 Two 45
CALLOS GIGANTES Seared Diver Sea scallops served with truffle mash potatoes, grilled zucchini and squash topped with a tequila sofrito sauce.	29
PATO APASIONADO Orange passion fruit glazed crispy duck breast with sofrito cream rice and grilled zucchini.	25
EL VEGETARIANO Mexican Parmesan eggplant with sofrito sauce, roasted corn cream spinach and lentils.	17
BON-BON DE BORREGO Pan seared lollipop lamb chops with caramelized tamarind sweet onion and Roma tomatoes served with tostones	34
SPLIT ENTRÉE CHARGE	5

SOPAS

GAZPACHO Duo of pureed vegetables, served chilled. 7
SANCOCHO DE POLLO Colombian chicken soup with vegetables, yuca and new potatoes 12
SOPA DE LENTEJAS Lentils with tomatoes, bell peppers, onions and diced new potatoes garnished with chopped parsley CUP 5 BOWL 8

POSTRES

MORO Y CRISTIANO Chocolate chiffon cake layered with creamy style flan. 8
FLAN Traditional Spanish custard topped with caramel. 5
CHEESECAKE DE GUAVA Guava cheesecake on an almond-butter crust. 6
TRES LECHE Moist Latin sponge cake soaked in 3 milks & topped with strawberry sauce. 6
VOLCAN DE CHOCOLATE Chocolate cake with a molten chocolate center. 7
NATILLA GRAND MARNIER Creamy citrus custard topped with caramelized sugar. 6
BLACK PALM COMBO Flan, Cheesecake de Guava & Tres Leches. 12

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

UNDERCOOKED SEAFOOD OR MEAT MAY BE HARMFUL TO YOUR HEALTH