

TAPAS

CEVICHE PERUANO Snapper and shrimp marinated with garlic pepper relish.	7
CEVICHE DE LA COSTA Snapper, scallops, and shrimp in zesty mango relish.	9
AREPA ROYAL Fresh corn griddle cakes, topped with smoked salmon, queso fresco, sour cream and caviar.	8
CALLOS MOFONGO Sofrito rum diver sea scallop over bacon mashed maduros.	8
CANGREJO TANGO Delicious lump crab cakes with red pepper, celery and carrots served with cusabi cream.	8
CAMARON VINAJO Shrimp in wine and garlic butter sauce.	8
CAMARON DE PLAYA Coconut crusted shrimp with dijon mango sauce and Caribbean slaw.	7
EMPANADAS Filled with your choice of chicken, beef, or black beans and served with tomatillo sauce.	3
CALAMARI Tender sliced served on a bed of romaine with banana peppers topped with chipotle Cesar.	9
RICANACHOS Banana toston with black beans, pulled brisket or seasoned chicken topped with cheese.	7
AREPA RELLENA White corn cake stuffed with seasoned chicken or pulled brisket.	6
PINCHOS Mini skewer of beef, chicken, or shrimp.	3
ROLLITO DE CARNE Grilled tenderloin tip pinwheel with cheese topped with chimichurri sauce.	5
GRILLED COLOMBIAN CHORIZO Served on a banana toston with parsley aioli.	6
SALCHICHON CON ASIAGO Grilled South American salami, served with asiago cheese and white corn cakes.	7
YUCA FRIES Served with spicy salsa Americana.	5
LOBSTER NACHO Blue corn tortilla chips, avocado hummus, red bean puree and cotija cheese.	10

ENSALADAS

VERDE Mixed greens, cucumbers, carrots, and tomatoes with strawberry-passion fruit vinaigrette.	6
CESAR Hearts of romaine tossed with chipotle Caesar topped with queso fresco and a corn crouton.	6
PALMITO Hearts of palm, cucumber, mandarin and tomatoes 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, serve with honey pesto vinaigrette.	7



A 20% gratuity will be added to parties of 6 or more

CENAS

CHILEAN SEA BASS	32
Served on warm spinach, with raiz salad and cusabi cream.	
PARGO ENCAMISADO	25
Plantain encrusted snapper with mashed potatoes, glazed carrots and tamarind tartar.	
ELVIA'S SALMON	22
Baked salmon filet, sautéed vegetables and sofrito rice.	
CHULETA DE CERDO, 10oz Bone-In	23
Jerk-rubbed pork chop topped with green mango-apple chutney, accompanied with sofrito rice and Caribbean slaw.	
ALAMBRE	18
Marinated tenderloin tips and vegetable skewer served with rice and black beans.	
BISTEK LATINO, 12oz center Cut	26
Rib eye topped with chimichurri sauce, accompanied with mashed potatoes and mixed vegetables.	
CAFÉ CON CARNE, 8oz Center Cut	33
Pecan-espresso encrusted filet mignon served with flash fried veggies and tortilla wrap mash.	
EL REGALO	17
Chicken and rice with veggies steamed on a banana leaf. With Seasoned pulled brisket.	
PAELLA MARINERA	One 22 Two 39
Saffron orzo with calamari, gulf shrimp, snapper, scallops, mussels, clams, peas and bell peppers.	
LA REINA MARINERA	32
Calamari, gulf shrimp, sea bass, diver sea scallops, mussels, clams and lobster.	
CALLOS GIGANTES	29
Diver sea scallops grilled and served with truffle mash, vegetable wafers and zesty butter.	
PATO APASIONADO	25
Orange passion fruit glazed crispy duck breast with sofrito cream rice and seasonal vegetables.	

SOPAS

GAZPACHO
Duo of pureed vegetables,
served chilled.

7

SANCOCHO DE POLLO
Colombian chicken soup with
vegetables and South American
tubers.

10

ANTOJOS

BANANA TOSTONES	4
MADUROS	4
CORN CAKES	3
RICE WITH VEGETABLES	5

POSTRES

MORO Y CRISTIANO	8
FLAN	5
CHEESECAKE DE GUAVA	6
TRES LECHES	5
VOLCAN DE CHOCOLATE	7
NATILLA GRAND MARINER	6
BLACK PALM COMBO	10
Flan, cheesecake de guava & tres leches	



Undercooked seafood or meat may be harmful to your health

**All food is cooked to order
So relax and enjoy**