

## Comida Callejera - "Street Food"

Tres Salsas (veg)	7
avocado tomatillo, smoky roja, ají amarillo pepita, chicharrons and chips	
Chipotle Guacamole (veg)	8
adobo chipotles, avocado, tomato, onion, jalapeño, queso fresco, chicharrons and chips	
Pickled Vegetables (vegan)	4
cauliflower, cucumber, carrots, zuchini, jícama, jalapeño	
Roasted Pepitas (vegan)	3
Crunchy Corn (veg)	6
corn on the cob, lime, buttter, cayenne, cancha, crema, queso	
Papa Rellena	7
potato fritters stuffed with cheese, peruvian roasted chicken	

## Platos Principales - "Entrees"

Mofongo - Puerto Rico	19
mashed plantain, shrimp, crab, caribbean criolla	
Duck Confit Pozolé - Mexico	18
duck confit and hominy stew, guajillo chili-tomato broth, cabbage, oregano, lime, cilantro	
Rockfish Vatapá- Bahia, Brazil	21
rockfish, shrimp, coconut milk, curry, cashew, peanuts, rice	
Charquicán* - Chile	16
chilean beef stew, beef jerky, tomato, season vegetables, rice, poached egg	
Seared Scallops	23
pan seared scallops with a succotash of peppers, onions, squash, spinach, and tomato over quinoa masa cakes with queso and cancha	
Quinotto (veg)	16
"risotto" of quinoa, cream, and parmesan with seasonal vegetables	

### Del Asador - "From the Rotisserie"

served with two sides, two salsas, and corn tortillas

Peruvian Chicken 14  
1/2 chicken, spiced with cumin, garlic, paprika

Slow Roasted Carnitas 14

Shredded Beef 15

### Sides - \$3

Gallo Pinto (veg)  
costa rican rice and black beans sauteed with pico de gallo

Grilled Vegetables (vegan)  
adobo seasoned vegetables

Side Salad (veg)  
tomato, onion, pepitas, queso fresco, tamarind mint  
vinaigrette

Crunchy Corn (veg)  
corn on the cob, lime, butter, cayenne, cancha

Plantain Chips (vegan)

### Platitos - "Small Plates or Appetizers"

Picadillo Stuffed Calamari- Cuba 12  
ground beef, onions, peppers, and olives stuffed in squid  
over fire roasted tomato reduction with crema (contains shellfish)

Sopes (chicken, beef, potato/chorizo, veggie) 12  
choice of 2 toppings, avocado, crema, queso fresco

Chifrijo - Costa Rica 11  
crispy roasted pork, gallo pinto, lizano sauce, avocado, cilantro

Provoleta - Argentina - (veg) 10  
seared provolone cheese, chimichurri, grilled vegetables,  
chicharrons

## Ceviche

Oyster Mushroom (*vegan*) 10  
mushrooms, fennel, grapefruit, ginger, serrano chilis

Tuna Watermelon\* 13  
ahi tuna, watermelon, yuzu, herbs, candied fruit

Ecuadorian Shrimp 12  
cooked shrimp, red onion, cancha, tomato, lime

Scallop Jicama\* 12  
grapefruit, chipotle, mango, brown sugar

Campechana 13  
cooked shrimp, crab, sofrito, avocado, poblano

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Sopas

Chicken Tortilla Soup 6

Black Bean Soup (*vegan*) 5

## Ensaladas

Jícama Salad 15  
grilled fish of the day, over a salad of jícama, carrots, snow peas, red onions with tamarind mint vinaigrette

Chickpea Papaya 14  
spinach, mixed greens, tossed with pepitas, chickpeas, papaya, topped with curry grilled fish or peruvian roasted chicken

Shrimp & Avocado 15  
romaine, avocado, cherry tomatoes, cucumber, cilantro, avocado, tortilla chips, creamy lime dressing

Ceviche Salad\* 15  
any ceviche served with a side salad

## Glossary

*ají amarillo* - South American in origin, this citrusy yellow pepper is ubiquitous in Peru and Bolivia and is considered by many to be the single most important ingredient in Peruvian cuisine.

*chicharrones* - fried pork rinds

*pepitas* - pumpkin seeds

*cancha* - fried corn kernels, a.k.a. "corn nuts"

*mofongo* - Puerto Rican dish of mashed plantains

*vatapa* - From the Bahian region of Brazil with roots in West African cuisine. A thick yellow stew of curry, shrimp paste, cashew and peanut puree.

*carnitas* - slow roasted pork

*picadillo* - Cuban seasoned ground beef with olives and fire roasted tomatoes

*sopes* - corn masa cakes

*chimichurri* - from Argentina, finely chopped parsley, cilantro, garlic, olive oil and vinegar

*ají de gallina* - Peruvian chicken with cream, ají amarillo, walnut, parmesan

*tostones* - fried plantains

*yuzu* - A citrus fruit and plant originating in East Asia. It is believed to be a hybrid of sour mandarin and Ichang papada.

*sofrito* - garlic, onions, peppers, tomatoes, cooked in olive oil

*jícama* - A "Mexican Turnip". The root is light, sweet and crunchy.

