



latin cuisine

d i n e r

sunday to wednesday 5:00 to 11:00pm, thursday to saturday 5:00 to midnight

177 Vanderbilt Ave. (between myrtle and willoughby)

718-246-4000

open 7 days - all major credit cards accepted - free delivery

SOPAS

SOPA DE CALABAZA \$8

oven baked butternut squash bisque garnished with crispy queso blanco

CHUPE \$12

traditional peruvian shrimp chowder with saffron, shrimp stock, argentinean white wine, asparagus, corn, poached egg

ENSALADAS

HERB and BABY GREENS \$6

mint and mesclum with grape tomatoes, cranberries, pepitas and raspberry vinaigrette

PALMITO \$8

hearts of palm, mango, avocado, grape tomatoes and red onions dressed with ginger-orange vinaigrette

TRES QUESOS \$9

spanish goat cheese, manchego and cabrales cheese with pears, carrots, champagne vinaigrette, mix greens and spiced pecans

ANTOJITOS

AREPA DE QUESO \$9

colombian yellow corn and cheese cakes drizzled with cilantro pesto and cotija cheese

EMPANADAS \$10

spanish manchego-goat cheese with spinach and skirt steak ropa vieja baked pastry doughs with fire roasted tomatoes salad

MEJILLONES AL COCO \$10

steamed mussels in a coconut milk, ginger, hot peppers and white wine broth; with onions, peppers, tomatoes and yuca frites

CANGREJA \$13

pan roasted jumbo lump crab meat cake served with sweet peruvian corn salad and fiery jalapeño-capers aioli

COSTILLAS A LA BRAVA \$10

fire roasted habanero b.b.q. st. louis pork spare ribs with mango relish

CHICHARRON DE CALAMARIS \$10

crispy calamari rings with smokey chipotle sauce

CEVICHE

JAIBA \$10

tomatillo marinated jumbo lump crab meat, jalapeño, cilantro, lime juice, avocado

MIXTO \$11

shrimp and octopus with peruvian rocoto pepper, ginger, yuzu and orange juice

CHINO-LATINO \$12

thin sliced tuna served with ginger soy sauce and grilled pineapple

TRIO CEVICHE \$18

PLATOS FUERTE

SALMON AL PIMIENTON \$18

pan seared spicy-red pepper glazed salmon, served with cilantro mash potatoes and crispy shrimp

QUINOTO \$22

fire roasted jumbo shrimps, served with peruvian quinoa risotto and spicy peanut sauce

CORVINA \$21

pan roasted wild striped bass with warm baby lentils salad, peruvian panca reduction and crispy bacalao dumplings

BIFE \$24

grilled rib-eye steak, sun dried tomato chimichurri, catalan style sautéed spinach with raisins and pine nuts; goat cheese stuffed yuca

LECHON ASADO \$14

slow roasted pork with sour orange mojo served with pigeon peas rice and sweet plantains

FILETE \$25

grilled filet mignon with butternut squash gnocchi on a spanish gran reserva solera and vsop brandy shiitaki cream

ENTRAÑA \$17

grilled skirt steak served with chimichurri rojo; three spanish cheese fondue, grilled asparagus and crispy garlic sweet plantains

CORDERO RON Y CAÑA \$21

grilled lamb chops with dark rum and sugar cane glazed, crispy lamb croquettes with spicy cilantro mint sauce; roasted vegetables

PERUVIAN STYLE ROTISSERIE CHICKEN

WHOLE CHICKEN \$12

HALF CHICKEN \$6

SIDES \$4 (yuca, rice and beans, maduros, tostones)

SIDES \$5 (coconut rice, yellow rice and beans, cilantro mash potatoes, collard greens, grilled asparagus, sautéed spinach)