



SOPAS

BRANCA \$6

brazilian style nut soup

CHUPE DE CAMARONES \$11

peruvian shrimp soup with mussels, manila clams, spiced with aji amarillo

ENSALADAS

BEET \$7

roasted beets with herbs, goat cheese, orange segments, spiced nuts and watercress

GRILLED CHICKEN \$10

grilled chicken breast over romaine lettuce, sliced mushroom, tomatoes, creamy garlic dressing

HERB and BABY GREENS \$6

herbs, cilantro, mint leaves, baby greens, grape tomatoes, pepitas, vinaigrette

ANTOJITOS

CRISPY CALAMARI \$8

adobo marinated (toasted and pulverized coriander, cumin seeds, red pepper paprika) crispy tender squid rings

PINCHOS DE RES \$10

grilled beef tenderloin served with red chimichurri

MUSSELS AL AJILLO \$10

dry muscat and garlic steamed mussels topped with cilantro and lemon / lime

COPAS DE CANGREJO \$9

daikon radish cups filled with a citrus crab salad drizzled with lemon oil and lime juice

AREPA DE QUESO \$8

south american corn and cheese arepa drizzled with a cilantro pesto sauce and feta cheese

TRIO EMPANADA \$10

three empanadas filled with: traditional ropa vieja (shredded skirt steak simmered with spices), wild mushroom, black bean cheese and platano maduro

CEVICHE

citrus cured / cooked seafood

ECUADORIAN SHRIMP CEVICHE \$10

lightly poached shrimp in a roasted red pepper cilantro sauce garnished with corn

COCONUT TUNA CEVICHE \$12

diced tuna in a coconut citrus sauce dressed with red onion and cilantro

RED SNAPPER PASSION FRUIT CEVICHE \$11

red snapper with fine julienned red pepper, green pepper jicama, red onion, drizzled with passion fruit

PLATOS FUERTE (Main Entrees)

LECHON ASADO ESTILO CARMEN \$13

slow roasted pork with garlic sauce served with rice and green peas

CHURRASCO \$16

grilled and marinated beef tenderloin strips served with warm collard green salad topped with farofa accompanied by yuccafongo

ENTRAÑA \$14

grilled steak drizzled with chimichurri, topped with caramelized onions and served with a quinoa pilaf accompanied with grilled asparagus

CHILEAN SEA BASS \$20

adobo rubbed sea bass served with sautéed yardlong beans, mushrooms, tomato escabeche, spicy lobster and red pepper sauce

LAMB CHOPS \$18

seared lamb chops topped with cilantro pesto served with sautéed spinach and spiced, not hot, sautéed sweet potato

SHRIMP PELAU \$14

guava glazed grilled shrimp served with coconut rice and daikon radish salad

SALMON ESCABECHE \$15

salmon pickled in raspberry vinegar dressed with peppers and onions served with yautia puree

PERUVIAN STYLE ROTISSERIE CHICKEN

WHOLE CHICKEN \$10

HALF CHICKEN \$5

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