



BREAKFAST

SERVED UNTIL 2PM

FRESH BAKED GOODS EN CASA

PANDEBONO *COLOMBIAN CHEESE BAGEL* 3

CHURROS *WITH CAJETA & CHOCOLATE SAUCES* 4

BUNUELO DE GUAVA *FILLED SWEET BUN* 4

HUEVOS RANCHEROS *WITH SALSA ROJA, BLACK BEANS & TORTILLAS* 9

BURRITO AMERICANOS *SCRAMBLED EGGS, QUESO OAXACAQUENA, TOMATO, PEPPER, MUSHROOM, BLACK BEAN & JAMON* 8

CHILAQUILES *2 EGGS ANY STYLE WITH TORTILLA STRIPS AND GREEN CHILE SALSA & QUESO FRESCO* 8

CACHAPAS *CORN PANCAKE CON QUESO* 5

OMELETE PERICO *WITH SEASONAL VEGETABLES AND GOAT CHEESE* 9 (EGG WHITE ADD \$1)

ALL DAY MENU

SERVED FROM 11AM UNTIL MIDNIGHT

ALL TORTILLA, AREPA AND PUPUSA MASA IS NATURALLY MADE DAILY IN-HOUSE WITHOUT LARD / GLUTEN FREE, VEGETARIAN AND VEGAN FRIENDLY

TACOS 8

2 PER ORDER

AL PASTOR
SPIT ROASTED PORK
FRESH VEGETABLES

PUPUSAS 7

SALVADORIAN GRIDDLE CAKE

CHICHARRON/QUESO
LOROCO/QUESO
BLACK BEANS/QUESO

AREPAS 8

VENEZUELAN CORN CAKE

PABELLON
SHREDDED BEEF WITH PLAINTAIN
REINA PEPIADA
CHICKEN
QUESO & FRESH VEGETABLES

EMPANADAS 4.50

MADE WITH CORN PASTRY

SHREDDED BEEF
CHICKEN STEW
HONGOS *MUSHROOM/CHEESE*

SALADS

PAPAS A LA HUANCAINA *PERUVIAN CLASSIC (V)* 10

AVOCADO WITH LOROCO *SALVADORAN EDIBLE FLOWER (V)* 10

BRAZILIAN CHICKEN SALPICÃO *WITH HEARTS OF PALM, PEAS AND LETTUCCES* 10

QUINDA SALAD *WITH CANDY BEETS (V)* 10

CEVICHES

DE PULPO *POACHED OCTOPUS, POTATOES, OLIVES* 12

DE PESCADO *(PERUVIAN STYLE) LIME, CHOCLO, RED ONION* 12

ECUATORIANO *MARINATED SHRIMP WITH TOMATO, LIME, ONION, TOPPED WITH CORN NUTS* 12

SANDWICHES

CLUBANO *PRESSED WITH JAMON, PERNIL, QUESO Y PICKLE* 10

PAMBAZO *GRILLED (MEXICO CITY STYLE) WITH CHORIZO Y PAPAS* 10

BUENOS AIRES STEAK SANDWICH *WITH PROVOLONE CHEESE & SAUTEED ONIONS* 10

BOCADITOS *SMALL BITES*

GUACAMOLE *WITH PLANTAIN CHIPS* 12

BRAZILIAN BACALHAU BITES *GARLIC CITRUS SAUCE* 10

PLANTAIN CHIPS *WITH CHIMICHURRI SAUCE* 9

MORCILLA *SLICED BLOOD SAUSAGE WITH CHIMICHURRI* 6

TOSTONES *WITH GARLIC SAUCE* 5

DINNER

SERVED FROM 5PM UNTIL MIDNIGHT

PERUVIAN ROAST CHICKEN 30/17

WHOLE FOR TWO PEOPLE WITH TWO SIDES & PUTUMAYO SAUCE & CHIMICHURRI OR HALF CHICKEN WITH ONE SIDE, 2 SAUCES

PESCADO A LA VERACRUZANA 21

BANANA LEAF STEAMED WITH TOMATOES & CAPER BERRIES, CITRUS ZEST AND GUAJILLO CHILIES

CHILES RELLENOS 18

FILLED WITH QUINOA AND RED SAUCE, QUESO FRESCO (V)

LECHON HORNEADO 19

SLOW ROAST PORK LOS AMERICANOS, YELLOW ARROZ/GANDULES, & APPLE SLAW

PARRILLADA ARGENTINA 28

MIXED GRILL SKIRT STEAK, MORCILLA, CHORIZO, SWEETBREADS WITH GREENS & YUCCA FRIES

CHICHARRON DE POLLO 19

FRIED WITH HOUSE SEASONED BATTER, CITRUS GARLIC SAUCE

SIDES 5

MADUROS *SWEET PLANTAINS*

AREPITAS *MINI AREPAS*

SPINACH *WITH GARLIC & GUADILLO*

BLACK BEANS

WHITE RICE

FRESH WARM TORTILLAS

YUCCA FRIES

PLANTAIN CHIPS

ARROZ CON GANDULES

CHEF ALAN RODRIGUEZ AND TEAM

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. / 20% GRATUITY TO PARTIES OF 6 OR MORE

POSTRES

EMPANADAS DULCES 6

SWEET PLANTAIN DOUGH WITH CUSTARD & QUINCE (3 PIECES)

PASTEL DE TRES LECHE 7

CHURROS 5

CON CAJETA & CHOCOLATE DIPPING SAUCES

FRESAS CON CREMA 8

SLICED GUAVA PASTE 6

WITH HARD CHEESE

BEVERAGES

COFFEE

OUR OWN ORGANIC COFFEE BLENDED FROM ONLY LATIN AMERICAN BEANS

CAFE CUBANO 3

ESPRESSO WITH STEAMED MILK AND SUGAR

CORTADO 3

ESPRESSO WITH STEAMED MILK

CAFE LOS AMERICANOS 2

ICED COFFEE 3

WITH BLACK ICE CUBES 3.50

TEA 2.50

YERBA MATE

COCA TEA

LIQUADOS 5

FRESH FRUIT MILK SHAKES

DAILY FLAVORS - ASK YOUR SERVER

AGUAS FRESCAS 4

FRESH FRUIT JUICES

DAILY FLAVORS - ASK YOUR SERVER

REFRESCOS 4

JARRITOS

MEXICAN COKE

INCA COLA

GUARA

CERVEZAS 7

AQUILA

COLUMBIA

CRISTAL

PERU

DOS XX AMBER

MEXICO

NEGRA MODELO

MEXICO

PILSEN

URUGUAY

PACENA PILSNER

BOLIVIA

IMPERIAL PILSNER

COSTA RICA

VINO BLANCO

SAUVIGNON BLANC 8/25

TIERRUCA, CHILE 2012

CHARDONNAY 8/30

ECO-BALANCE (ORGANIC), CHILE 2011

TORRONTES 8/30

NIETO SENETINER, ARGENTINA 2012

CHARDONNAY 9/36

LIDIO CARRARO DADIVAS, BRAZIL 2010

VINO TINTO

CARMENERE GRAND RESERVE 8/25

MARCHIGUE, CHILE 2011

TANNAT RESERVA 8/30

MONTE DE LUZ, URUGUAY 2007

PINOT NOIR RESERVA 9/32

TERRANOBLE, CHILE 2011

MALBEC, DON MIGUEL GASCON 10/40

MENDOZA ARGENTINA 2011

ENAMORE, RENACER 65

ARGENTINA 2009

CARMENERE GRAND RESERVE 8/25

MARCHIGUE, CHILE 2011

VINO ESPUMOSO

CETTO BRUT, VALLE DE GUADALUPE 10/36

BAJA CALIFORNIA, MEXICO NV

MALBEC ROSE, ALMA NEGRA MISTERIO 13/50

ARGENTINA NV/PISCO





CERVEZAS

6

AQUILA
COLUMBIA

CRISTAL
PERU

DOS XX AMBER
MEXICO

NEGRA MODELO
MEXICO

PILSEN
URUGUAY

PACENA PILSNER
BOLIVIA

IMPERIAL PILSNER
COSTA RICA



COCKTAILS

12

"PIRAGUAS" ICY GOODNESS

PURPLE JAGUAR

*CACHACA, CREME DE VIOLET, PINEAPPLE,
FRESH LEMON*

**CUZCO HUMMING BIRD

PISCO, COCA LEAF TEA, MINT, FRESH LEMON

CHANGO'S CHOICE

*OVER PROOF RUM, LIGHT RUM,
COFFEE HEARING, ESPRESSO, LATIN CREAM*

FRIDA'S FLAME

*MEZCAL, COMBIER, WILD STRAWBERRIES,
FRESH LIME*

SPANISH STROLL

*TEQUILA, SAGE SYRUP, LAVENDER BITTERS,
FRESH LIME, SPARKLING WINE*

"MAS FUERTE" STIRRED, SPIRIT FORWARD

ZARELA MI AMOR

TEQUILA, MEZCAL, DAMIANA, ORANGE BITTERS

TITO PUENTE

*RUM, COCCHI BAROLO, BENEDICTINE,
CHILI PEPPER CHOCOLATE BITTERS*

**BESO DE SERPIENTE

MEZCAL, COCA LEAF TEA, AGUA ARDIENTE

LOST CITY

PISCO, COCCHI AMERICANO, PECHE

PIRANHA

*AGED CACHACA, SIMPLE SYRUP,
PEYCHAUD BITTERS, ABSINTHE*

SAMBA MOON

*LEMON, JUNIPER INFUSED CACHACA,
CHARTREUSE, CARPANO ANTICA*

"MARACAS" SHAKEN

**EL ROQUERO

TEQUILA, COCA LEAF TEA, GINGER, LEMON

SABADO GIGANTE

*ROASTED FENNEL INFUSED PISCO, CHERRY
QUININE, DEMERARA, FRESH LEMON/LIME*

UNDER THE VOLCANO

*MEZCAL, JALAPENO/ROSEMARY, AROMATIC
BITTERS, FRESH LIME, SAL DE GUSANO*

SANDINISTA

RUM, ALMOND/COCONUT, PINEAPPLE, LIME

THE DANCE OF CAPOEIRA

*THYME INFUSED CACHACA, ABSINTHE,
SPARKLING WINE, SIMPLE SYRUP, BITTERS,
FRESH LIME*

MIRAFLORES

*Hibiscus INFUSED PISCO, LEMON,
SIMPLE SYRUP, EGG WHITE*

TWO TO TANGO

*MALBEC VODKA, DRY VERMOUTH, BLACKBERRIES
& RASPBERRIES, ORANGE/LEMON BITTERS,
SIMPLE SYRUP*

***PLEASE NOTE THESE COCKTAILS CONTAIN COCA LEAF*

VINOS

BLANCO

SAUVIGNON BLANC **8/25**
TERRUCA, CHILE 2012

CHARDONNAY **8/30**
ECO-BALANCE (ORGANIC), CHILE 2011

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ESPUMOSO

CETTO BRUT, VALLE DE GUADALUPE **10/36**
BAJA CALIFORNIA, MEXICO NV

MALBEC ROSE, ALMA NEGRA MISTERIO **13/50**
ARGENTINA NV/PISCO

SPIRITS

TEQUILA

- AVION BLANCO 13
- AVION REPOSADO 14
- DON JULIO BLANCO 15
- DON JULIO AÑEJO 17
- DON JULIO 1942 25
- ESPOLON BLANCO 11
- SIETE LEGUAS REPOSADO 12
- SIETE LEGUAS AÑEJO 14
- CENTENARIO REPOSADO 12

MEZCAL

- DEL MAGUEY CHICHICAPA 17
- DEL MAGUEY PECHUGA 45
- DEL MAGUEY TOBALA 30
- EL JORGIO PECHUGA 23
- LOS SIETE MISTERIOS 21
- REAL MINERO 27
- ILEGAL JOVEN 16
- FIDENCIO PECHUGA 18
- FIDENCIO MADRE CUIXE 32
- FIDENCIO CLASSICO 10

CACHACA

- AVUA PRATA 10
- AVUA AMBURANA 13
- GERMANA 10
- BEIJA 10

RUM

- BACARDI SUPERIOR 10
- BACARDI HERITAGE 10
- DON Q GRAN AÑEJO 16
- BARRILITO*** 11
- ABUELO CENTURIA 32
- BRUGAL 1888 13
- ZACAPA 15
- ZACAPA XO 30
- SANTA TERESA 1796 10
- CENTENARIO 10
- PAPAGAYO 10
- FLOR DE CAÑA 7 11

PISCO

- MACHU PISCO 10
- ENCANTO 11
- PORTON 11
- CAPEL 10
- BARSOL ITALIA 10