



## **MENU**

*(As of 11/30/10 – Subject to Change)*

### **ENTRADAS (mains)**

- Frita** (*Cuban-style sliders*) **\$8.00**  
Grass-fed beef and Spanish chorizo with Manchego cheese, fried fingerling potatoes, and chipotle-guava sauce on a house-made bun  
*option: fried egg*
- Pinchos** (*skewers*) **\$6.00**  
Brisket with pickled Basque peppers, pickled garlic, Halloumi cheese, baby onions, and cherry tomatoes with oregano salsa
- Arepas** (*gluten-free; wheat free; vegan option*) **\$8.00**  
Cornmeal cakes w/ Adobo-marinated skirt steak, Adobo pulled chicken or crispy chili-glazed tofu, pico de gallo, garrotxa cheese with tomatillo-avocado salsa

### **COMPAÑAS (sides)**

- Yucca Frita** **\$4.00**  
Crispy fried yucca w/ choice of salsa (*see salsas below*)
- Tostones** **\$4.00**  
Crispy fried plantains w/ choice of salsa (*see salsas below*)

### **SALSAS (sauces)**

Mojo; Chimichurri; Salsa Verde (avocado and tomatillo); Roja (guajillo chili sauce)

### **POSTRES (desserts)**

- Churros** **\$5.00**  
Caribbean-style doughnuts w/dulce de leche sauce

### **BEBIDAS (drinks)**

- Guarana** (Brazilian soda) **\$2.00**
- Jarritos** (Mexican sodas) ask for flavors **\$2.00**
- Agua Embotellada** (bottled water) **\$1.50**

### **DESAYUNO (breakfast)/PARRANDA (late-night)**

- Breakfast Burritos** **\$8.00**  
Flour tortilla w/choice of eggs, potatoes, cheese, bacon, sausage, and salsa