

**TAPAS*****Guacamole with Chapulines***

served with lime and sea salt tortilla chips

\$12

***Pasilla de Oaxaca Relleno*** stuffed with black beans,  
vegetables and cheese served in a red mole

\$12

***Chili Shrimp and Corn Cheese Dip***

with chimichurri sauce (Argentinian pesto) and chips

\$10

***Famous Spanish Iberico Ham Salad*** with sauteed apples &  
Spanish chorizo over greens, dressed in a balsamic-basil vinaigrette

\$25

***Seafood Salad with Shrimp, Octopus, Avocado, & Cotija  
Cheese***

tossed with cactus, fava beans and a meyer lemon dressing

\$15

***Carnita & Black Bean Sopes***

thick tortillas topped with pork loin, black beans and cheese

\$11

***Herba Santa Leaf stuffed with Oaxacan Mozzarella***

with fresh corn and costeno chile salsa

\$13

***Fresh Sea Scallop & Shrimp Ceviche***

with green onions, fresh dill, tomatoes &amp; fresh orange juice

\$13

***Cuban Black Bean Soup*** with coconut milk, grilled steak  
and fresh vegetables

\$9

***Grilled Skirt Steak and Cactus*** atop a grilled

portabello with goat cheese and a tapiche salsa

\$19

***Pulled Pork in a Smokey Apple Marinade***

stacked atop crispy tortillas, sauteed onions &amp; pineapple

\$18