

Manchego Potatoes Gratin baked with Spanish chorizo and marinated shitakes. \$12

Pico de Gallo Salsa and Guacamole with fresh lime tortilla chips. \$8

Shrimp & Black Cod Ceviche Lime cured shrimp and fish, tossed with cucumbers, tomatoes, cilantro and onion. \$11

Chicken Relleno Peeled poblanos stuffed with cheese, onions, and tomatoes. Served with a mild tomato salsa and sour cream. \$10

Shrimp Sopes Thick corn tortillas stacked with sauteed shrimp, tomatillos, tomatoes and melted cheese. \$10

Steamed Mussels with red onions, tomatoes and achiote sauce. Achiote paste is made from annato seed, adding a Guatemalan touch. \$12

Guacamole & Cheese Panela cheese mixed with guacamole and served with chips. \$9

Chorizo & Poblano Cheese Dip served with warm corn tortillas and tomato salsa. \$10

Mayan Fried Calamari served with annato seed-garlic vinaigrette. Annato seed is the saffron of central America. \$10

Soups & Salads

Aztec Soup with avocado, panela cheese, corn truffles and chips in a chicken, tomato and chicostle chili broth. \$9

Tortilla Chicken Soup This soup, made famous in Mexico, has different variations throughout the Americas. We make ours with corn, poblanos, tomatoes and cheese. \$9

Red Pozole Traditional pork stew in a red chile-tomato broth with accompaniments. \$9

Snow Crab & Cheddar Potato Cake with a mango-orange salsa and baby greens. \$12

Caesar Salad served with garlic croutons, anchovies & smoky pasilla spice. \$11

Romaine Hearts Salad with avocados, tomatoes, and avocado-lime dressing. \$9

Grilled Scallop Salad Scallops topped with a smoky chili and tomatillo sauce, with fresh greens dressed in a spicy orange vinaigrette and panela cheese. \$12

Grilled Prawns in a spicy chile sauce with sauteed onions, tomatoes, jalapenos \$26
and served with avocado and rice.

Broiled Black Cod topped with a red chilhuacle pico and served over rice. \$24

Seafood Stew with snapper, calamari, shrimp, mussels and avocado. This stew is of \$18
Spanish origin with a Jalisco flare.

Jumbo Sea Scallops and Spanish Chorizo in a Valencia orange sauce. \$29
Grilled and served with greens and potatoes gratin.

Spanish Snapper Veracruz Grilled then finished with sauteed caperberries, \$24
tomatoes and amontillado (Spanish sherry) sauce. Served with rice.

Skirt Steak layered with Oaxacan Mozzarella topped with a dark mole made \$27
from the rare negro chilhuacle chili. Served with black bean and cheese tacos.

Kurobuta Pork Tenderloin & Red Mole with sauteed cactus, corn truffles, \$28
goat cheese and served with manchego potatoes gratin.

Flat Iron Steak with olive tapenade, piquillos and a sherry demi glace reduction. \$23
Grilled and served with potatoes gratin and field greens.

Grilled Beef Tenderloin with avocado-tomatillo salsa, chili crema broiled corn \$29
and gratin potatoes. A combination of ingredients eaten throughout Latin America.

Chicken Breast & Mozzarella wrapped in santa leaf and topped with Iberico ham. \$25
Served with a chamoy vinaigrette and tomatillo salsa.

Grilled Duck Breast with a pasilla de Oaxaca-orange rub and a chunky avocado \$24
salsa with pomegranite reduction. Served with manchego potatoes.

Oaxacan Chicken breast wrapped in banana leaf with chorizo, cheese, tomatoes, \$23
potatoes, onion, corn and spicy yellow chilhuacle salsa.

Pork Medallions marinated in Spanish paprika and olive oil. Grilled and served \$23
with a Rioja-basil glaze, mashed potatoes and baby greens.

Grilled Vegetables Choyote squash, tomato, tomatillo, cactus and poblanos tossed \$20
with a chilcostle salsa. Topped with cheese, spicy peanuts and served with rice.