

sample menu

tapas

little bites to stimulate your appetite

canasta de panes crostini, breadsticks & pan de aceite	5
fried almonds spanish marconas & california almonds & sea salt	3
spanish olives black, manzanilla, arbequiña, in garlic oil	4
mexican tuna escabeche in the can, aioli and crostinis	5
malanga chips cremini mushroom dip	7
empanadas chorizo y queso with chile tomato salsita	7
empanadas chicken picadillo with pique	8
tilapia frita beer battered tilapia fingers, aji amarillo aioli	7

charcuteria

perfect to start your meal, artesian made!

aji amarillo chorizo	7
aji mirasol porchetta di testa	7
peruvian mortadella	7
smoked longaniza	7
plato tasting of 3 meats	17
plato tasting of 4 meats	21

quesos

some of our favorite cheeses; enjoy at the beginning or end of your meal

caña de oveja soft-ripened sheeps milk cheese, Murcia, Spain	6
manchego 12 month semi hard, sheep's milk cheese, La Mancha, Spain	6
valdeon spanish blue, chestnut leaf wrapped, goat & cow's milk, León, Spain	6
plato tasting of all 3 cheeses	14

platos

cena latina salad	mixed greens, cucumbers, diced jicama, toasted peanuts, latina green goddess dressing add avocado +\$2	6
fideos de calabazitas	local zucchini, enoki mushrooms, herbs, lime & coconut habanero sauce, marcona almonds	8
apio, apio, apio	celery ceviche, caribbean celery root ñoquis, celery seeds & sprouts, hongitos, lime, serranos, fried queso fresco	7
ga trout ceviche con leche	lemon-lime marinated trout loin, aji mixto jelly, celery juice, milk canchita corn	9
charred mushrooms	sizzling in chipotle garlic butter	8
mejillones al arenca	pei mussels in arenca garlic butter, grilled olive oil bread	12
sapelo clam chaufa rice	bay leaf rice, vidalia onions, scallions, chicha poached sapelo clams, spicy cassareep soy	10
flor de caña foie terrine	studded with goat cheese topped with pineapple & green apple	14
empanadas de chivo	slow cooked goat baked empanada, with caramelized sweet plantains & goat cheese	9

pinchos

wild shrimp al ajillo	rosemary & garlic marinated head on wild ecuadorian jumbo shrimp, grilled, garlic rosemary aioli & garlic bits	10
hanger steak pinchos	sal parrillera, chimichurri criollo	11

coconut buns

pork belly	smoked pilón pork belly, tamarind sauce, cabbage & cilantro, aji coban “sambal” on steamed coconut buns	10
smoked tofu	house smoked tofu, umemboshi, cabbage, cilantro, pepitas, wok seared jalapenos on steamed coconut buns	6
beef barbacoa	orange chipotle sauce, raw veggie slaw	13