

Cocktails

BONFIRE BOWL	16.00	MAMBO FRESA	8.00
tropical rum punch / flaming volcano / serves 3-4		strawberry margarita / fresh mint / fresh lime	
CABATINI	7.75	TROPICAL	7.50
Montecristo 12 yr rum / Combier / served up		Malibu / midori / fresh pineapple juice	
MACHO MOJITO	9.00	PLAYA SANGRIA	7.50
classic with extra mint & Bacardi 151		choice of red or white / fresh fruit	
CARLITO'S PISCO SOUR	7.25	MANGO CAIPIRINHA	7.75
frothy fun		cachaça / fresh lime / mango	
BEER - Corona / Negra Modelo / Pacifico / Brahma / Corona Light	5.50	BUCKET OF CORONITAS - five 7 oz Coronas	13.00

For the Table

PAN DE BONO	3.95
basket of homemade warm Columbian cheese bread	
SMOKED FISH ENSALADA	7.25
smoked fish / onions / pickled jalapenos / homemade corn crackers	
GUACAMOLE	7.25
served mild, medium or spicy / homemade crispy tortilla chips	

Soup & Salad

SOPA DE ZANAHORIA	5.95
carrot chowder / onion / honey / jalapeno / corn salad	
SOPA DE PESCADO	6.95
shrimp chowder / clam / whitefish / tomatoes / peas / potato / garlic / rocoto	
ENSALADA	6.95
spinach / chorizo / onions / tortillas /jalapeno & mint dressing	

Raw Bar

SALMON CEVICHE - citrus topiko jalapeno and avocado salad	8.25
SHRIMP PICANTE - chipotle roasted tomato mango salsa	7.95
FLUKE TIRADITO - sweet potato, avocado, ponzu chili oil	8.95
CEVICHE SAMPLER - three wonderful flavors	11.95

Skewers

CAMARONES - rum glaze	6.95
POLLO - chili lime	6.25

Venezuelan Arepas

REINA PEPIADA - Chicken & avocado	6.95
MECHADA - braised short ribs / crema nata	7.50
PICADILLO TRADICIONAL - ground beef / capers / olives	6.75

Seafood Tapas

ALMEJAS	8.25
Manila clams in the shell / spinach / bacon	
PULPO	7.95
grilled octopus / lemon / parsley / garlic / aji amarillo salsa	
CHICHARRON	7.75
fried calamari / ancho chili / lemon garlic crema nata	
EMPANADA	7.95
Blue Point oysters / Monterey Jack / smoked chili salsa	
COQUITOS	8.50
crispy coconut shrimp / coconut jalapeno salsa	

Latin Classics

all served with rice, beans & plantains

LECHON	12.95
roasted pork / onion mojo	
POLLO ASADO	13.75
Dominican roast chicken	
COSTILLAS	13.25
BBQ Ribs / ancho chili tomato salsa / pan de bono	

House Specialities

TLACOYO	11.95
black bean dumpling / squash / mushrooms /peppers / onions / queso	
PAELLA VEGETARIANA	12.95
forest mushrooms / onions / sweet pea salad	
ASOPAO	16.50
shrimp / clams / fluke / calamari / Puerto Rican rice	
SALMON	14.25
Peruvian blue potato hash / string bean salad / roasted pepper salsa	
PESCADO	13.75
fish and yuca chips / lemon garlic crema nata	
GAMBAS	16.95
jumbo shrimp / mojito marinade / arroz Playa	

Sandwiches

all served with homemade sweet potato fries

CUBANO PERFECTO	8.95
roasted pork / smoked ham / Swiss cheese / pickles / chipotle mustard	
HAMBURGECITAS	9.95
Angus sliders / pickled jalapenos / guajillo ketchup / homemade slaw	
TACOS	11.95
tempura tilapia / mango salsa / homemade corn tortillas	

Sides

arroz Playa / cabbage slaw / rice & beans / yellow arepa	1.95
sauteed spinach / yuca chips / white arepa	

Children's Menu

	5.95
all served with choice of soda or juice &	
choice of: yuca chips / homemade cabbage slaw / rice & beans	
Mini Hamburger	Chicken Soft Tacc
Beef Picadillo Taco	BBQ Pork Ribs
Chicken Nuggets	

Adrian Leon - Chef / Partner

18% service charge is added to all parties of 6 or more