

- DINNER -

# SALSAS

served w/ corn tortilla chips

SALSA FRESCA 4

SALSA VERDE 5

PINEAPPLE SALSA 6

SALSA SAMPLER 12

can't decide? try them all!

GUACAMOLE 7

BACON-BLACK BEAN DIP 8

SWEET POTATO-GOAT CHEESE
"GUACAMOLE" 10

PLATOS DE CASA 15 sample of all three dips

# TAPAS

## BLT AREPAS 9

balsamic glaze, bacon jam, avocado, tomato, micro greens, cilantro oil

# SEARED TUNA TOSTADAS\* 15

mini crispy corn tostadas, avocado, pineapple salsa, pickled shallots, jalapeno, yuzu aioli, unstoppable "caviar"

## VEGETA COMIDA 9

coconut rice, black beans, maduros, salsa fresca, citrus cabbage slaw, avocado, corn tortillas

# LANGOUSTA Y COCO 16

lobster ceviche in a citrus coconut ginger marinade w/ avocado, cilantro, onion, red bell

# EMPANADAS

# CHICKEN TINGA 9.5

pickled shallots, cilantro, citrus sour cream

### CHORIZO & GOAT CHEESE 11

salsa verde, black bean dipping sauce

# SWEET POTATO & BLACK BEAN 9

pineapple salsa, chimichurri

# SMOKED TUNA, GRUEYERE & RED PEPPER 10

oven dried tomatoes, ancho balsamic BBQ

Cake Cutting 7 | Split Entrée 6



- DINNER -

# SOPAS

# ENSALADAS

# BLACK BEAN 8

coconut-chipotle bisque w/ citrus cabbage slaw, salsa fresca

#### SANCOCHO 8

chicken, sweet potato, corn, carrots, green plantains in a warm cilantro broth served w/ coconut rice

### SOLTERITA 12

sweet potato, roast corn, white beans, avocado, jalapeno, queso fresco, roma tomato, cilantro, tossed in a red wine vinaigrette

# ENTREES

## JEFE'S ARROZ CON POLLO 19

jerk braised chicken leg with coconut rice, black beans, chipotle sauce, pineapple salsa, pickled shallots, chimichurri ranch, avocado

## TRES COCHINITOS\* 20

grilled pork loin over black bean-bacon puree, warm pork belly & bean salad, wilted arugula, pickled root vegetables

## CARNE CON ANCHO\* 21

ancho chile rubbed teres major w/ crispy arepa, sauteed arugula, oven dried tomatoes, caramelized onions, gruyere, horseradish crema, ancho balsamic BBQ

### QUINOA FLOUNDER 22

flounder fried in a crisp quinoa crust, over coconut-curry braised greens, chipotle sweet potatoes, salsa fresca

### SHRIMP N GRITS 23

grilled shrimp w/ chorizo gravy, goat cheese polenta, black beans, pickled corn, jalapeno-lime, pea shoots, oven dried tomatoes

# CALIENTE TUNA\* 25

blackened tuna, cilantro-lime quinoa, pineapple salsa, oven dried tomatoes, balsamic glaze, avocado, pickled shallots

#### VEGAN RELLENOS 18

quinoa & black bean stuffed poblano, pan fried, served w/ salsa fresca, coconut-chipotle aioli, avocado, pickled cabbage & carrots, coconut rice, sweet potato puree

Cake Cutting 7 | Split Entrée 6