



## Primero

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Empanadas (two per order)

- De Carne* – Ground Beef, Green Olives, Spices – **6**
- Negro* – Black Beans, Goat Cheese, Roasted Poblano Pepper – **6**
- Cangrejo* – Crab, Habanero Pepper, Mango, Cilantro – **7**
- Pollo Verde* – Pulled Chicken, Chorizo, Green Mole – **6**
- Barbacoa* – Pork Shoulder, Caramelized Onion, Chipotle Barbeque – **6**

Queso Fundido

- Chorizo, Spring Onions, Aji Amarillo – **9**
- Mushrooms, Roasted Poblano, Garlic – **8**
- Ceviche del Peru – Mahi Mahi, Lime, Cilantro, Habanero Pepper, Red Onion, Served over Tostones – **10**
- Shrimp Gazpacho with Mango Crema – **8**
- Guacamole – Avocado, Onion, Tomato, Cilantro, Jalapeno, Lime Juice, Served with Corn Chips – **10**
- Cangrejo Latino – Crab Cake, Crispy Plantain, Avocado Salsa, Scotch Bonnet Sauce – **11**
- Chicken Quesadilla – Roasted Corn, Black Beans, Queso Fresco, Chipotle Cream, Pico de Gallo – **8**
- Fried Green Tomatoes – Goat Cheese and Pepper Jam – **7**

## Ensaladas

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- Hacienda – Local Farm Greens, Seasonal Vegetables, Cuban Goddess Dressing – **8**
- Skinny Cuban – Hearts of Romaine, Jicama, Mango, Cured Red Onion, Green Tomato Pico – **8**
- La Calle – Hearts of Romaine, Pepitas, Manchego, Hearts of Palm, Cured Red Onion, Orange, Cilantro Lime Vinaigrette – **9**

## Segundo

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- Arroz con Pollo – Chile Rubbed Roasted Chicken in Caldo, Cilantro Rice, Serrano Pepper Crema – **13**
- Arepa Burger – 8 Ounces Angus Beef, Chorizo, Roasted Poblano Pepper, Melted Queso, ChimiChurri Sauce – **13**
- Chuletas de Puerco – Citrus Garlic Infused Slabs of Pork, Cilantro Rice, Orange Pepita Salad – **15**
- Fried Adobo Chicken – Green Mole Whipped Potatoes, Fire Roasted Corn & Cilantro Gravy – **16**
- Calle Fish Tacos – Grilled Mahi Mahi Seasoned with Annatto, Habanero Mango Slaw with Chipotle Lime Dressing, Black Beans & Rice – **16**
- Terrina de Tomate Verde – Grilled Vegetable Terrine with Fried Green Tomato, Queso Fresco, Pepper Jam – **16**
- Camaron Bahia – Seared Gulf Shrimp, Coconut Rice, Charred Mango, Lime Tomato Broth – **19**
- Lomo Saltado – Stir Fried Coulad of Beef, Aji Amarillo, Roasted Garlic Over Ancho Lime Tomato Wedges – **21**
- Pescado Sudado – Shallow Poached Mahi Mahi in Roasted Garlic Tomato Nage Over White Rice, Fried Yuca – **22**

## Kids

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- Choice of Quesadilla, Baby Burrito, Empanada – **6** (*Fill with Chicken, Cheese or Beef — Served with Rice & Beans*)

## Al Lado

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- Tostones with Cheese and Pineapple Salsa – **4**
- Arroz con Caraotas - Black Beans & Rice – **4**
- Plantains with Cinnamon Butter – **4**
- Habanero Mango Slaw – **4**

## Dulces

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- Arepa Loco – Arepa with Peanut Butter Fluff & Nutella – **7**
- Tres Leches Cake – Dulce de Leche Cream & Cinnamon Sugar – **7**
- Ancho Chocolate Cake – Vanilla Bean Ice Cream – **7**
- Maracuya Passion Mousse Cake – Ginger Orange Couli – **7**

*"Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness."*



## Non Alcoholic 2.50

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Coke	Coke Zero	Sparkling Water
Diet Coke	Jarritos	
Sprite	Inca Cola	

## Draft Beer 5.00

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Dos XX Amber	Negra Modelo	Terrapin Hopsecutioner
Dos XX Lager	SweetWater 420	

## Bottle Beer 4.25

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Corona	Tecate Light	Blue Moon
Corona Light	Modelo Especial	
Tecate	Estrella Damm Daura (Gluten Free)	

## White & Sparkling Wine

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### Marrugat Cava Brut, 2012 - **glass 10 — bottle 35**

Good Body. Smooth And Silky, The Carbonic Content Keeps It Fresh And Lively, Providing A Long Finish.

### Casa Del Bosque Sauvignon Blanc, 2013 Chile - **glass 8 — bottle 30**

Notes Of Key Lime, Grapefruit And Fresh Ginger. Bright Flavors Of Ginger And Citrus Zest.

### Tololo Sauvignon Blanc, 2013 - **glass 6 — bottle 22**

On The Nose Herbal With Hints Of Spice. In The Mouth Tropical, Herbal And Citrus Flavors.

### Casa Del Bosque Chardonnay, 2012 Chile - **glass 8 — bottle 30**

Aromas Of Walnut, Pear And Quince. In The Mouth A Citrus Backbone With A Subtle Smoky/Woody Note.

### Mas Igneus Barranc Blanc Priorat, 2011 Spain - **glass 13 — bottle 48**

A Fragrant, Flamboyant Perfume Of Tropical Fruits And Honey With Body, Fruit, and Character.

### Tapiz Alta Chardonnay, 2011 Argentina - **glass 10 — bottle 35**

Bright Flavors Of Fruits, Creamed Pear, And Kiwi. The Mouthfeel Is Ample With Hints Of Mineral.

### Artazuri Rosado Garnacha, 2012 Spain - **glass 8 — bottle 30**

Red Currants, Raspberries And Strawberries, Intertwined With Floral Notes Of Acacia And Almond.

## Red Wine & Sangria

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### Sangria (Homemade) - **glass 6 — bottle 22**

Fresh Cut Apples Garnish This Sweet And Citrus Refreshing Wine.

### Casa Del Bosque Pinot Noir, 2012 Chile - **glass 8 — bottle 30**

On The Nose Notes Strawberry And Bramble. In The Mouth Notes Of Cinnamon Cedar And Cherry.

### Conde Altava Tempranillo, 2012 Spain - **glass 7 — bottle 28**

Ripe Fruit, Cherry Strawberry And Deep Lactic Aromas, With Wood, Spices And Vanilla.

### Martino Legado Cabernet Sauvignon, 2013 Chile - **glass 9 — bottle 32**

Aromas Of Blackberry And Black Currants, Backed By Subtle Hints Of Vanilla And Mocha.

### Tololo Cabernet Sauvignon, 2011 Chile - **glass 6 — bottle 22**

Black Currant, Spice Box, And Eucalyptus, Waves Of Dark Fruit On The Palate.

### El Principal Calicanto Meritage, 2011 Chile - **glass 10 — bottle 35**

Dusty Cassis And Cherries Fade With Hints Of Tobacco And Earth Carrying Through The Long Finish.

### Mas Igneus Barranc Negre Priorat, 2010 Spain - **glass 13 — bottle 48**

Under The Ruby Color, The Nose Is Intense And Complex. On The Palate, It Showcases Firm Tannins And A Broad Mouthfeel.

### San Huberto Malbec, 2012 Argentina - **glass 9 — bottle 32**

Aromas Of Vanilla Soufflé, Cranberry-Orange Bread, A Pomegranate, Peppery Spice, Cedar, And Red Apple Finish.

### Artadi Tempranillo, 2011 Spain - **glass 10 — bottle 35**

Clean And Elegant With Vibrant Red Fruit And Subtle Tannins.

### Blackcabra Malbec, 2012 Argentina - **glass 8 — bottle 30**

Notes Of Blackberry Jam, Juicy Blueberry, Coffee, Spice And White Pepper.