

FICHAS Y SALSAS



Chips & Dips

GUACAMOLE

Made to order, jalapeño, onion, cumin, lime, fresh cilantro,
served with warm corn chips 9.00 **V GF**

SALSA

House-made seasonal salsa,
served w/ warm corn chips 5.00 **V GF**

YUCCA FRIES

House-made fried yucca root, sea salt,
w/ chimichurri aioli 6.00 **V GF**

PLATOS PEQUEÑOS

Small Plates

TOMATO TOAST

Garlic rubbed toasted bread, griddled panela cheese, fresh crushed
tomato, spanish olive oil, sea salt, garlic aioli 9.00 **V**

DAILY CEVICHE

Please inquire w/ your server on daily seasonal preparation 12.00

CHICKEN QUESADILLA

Marinated & grilled chicken, sautéed kale, caramelized onions, pepper
jack & oaxaca cheese, spiced honey, cumin crema 10.00

YUCCA & CHICHARRON

Lightly fried panko crusted yucca, crispy Berkshire
pork belly, citrus marinated cabbage, tomato cumin aioli 10.00

CHORI PAPA

Local Colombian style sausage, crispy papa criolla, salsa rosada,
cotija crumble, citrus onions, scallions 10.00 **GF**

GF Denotes a gluten free menu item. **V** Denotes a Vegetarian item.

PLEASE MAKE YOUR SERVER AWARE OF ANY
ALLERGIES OR DIETARY RESTRICTIONS

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ANTICUCHO

Skewered Street Food



PORK BELLY

Pineapple jalapeño glaze, crushed peanuts, white onion escabèche
crispy pork rinds

9.00 **GF**

SEARED TUNA

Spice rubbed line caught tuna, chilled organic seaweed salad, avocado,
Valentina hot sauce aioli, crispy quinoa

14.00 **GF**

SHRIMP

Paprika & cumin marinated organic shrimp, aji amarillo sauce,
caramilized onions, purple potato chips

11.00 **GF**

TACOS

What you came here for

All tacos are 2pc. served on house-made flour tortilla or corn tortilla **V GF**.

LECHON

Garlic & citrus marinated pork, pickled white onions, spicy
avocado sauce, fresh cilantro 11.00

THE "BELL"

Seasoned John's Meat Market ground beef, aged cheddar
cheese, crisp lettuce, fresh tomato, scallion sour cream 10.00

CARNE ASADA

Marinated steak, spicy salsa verde, avocado, pineapple, charred
scallion 12.00

BAJA FISH

Tempura battered line caught local fish, citrus cabbage,
Valentina hot sauce aioli, fresh cilantro & avocado 12.00

VEGGIE TACO

Sautéed kale, mixed mushrooms, griddled panela cheese, spicy
avocado crema, pumpkin seeds, Mexican spiced crema 11.00

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PARA LA MESA

For the Table



JICAMA & CITRUS

Thinly sliced jicama root, fresh orange & grapefruit, candied ancho pumpkin seeds, fresh mint crema, olive oil, blueberries, lime honey vinaigrette 10.00 **V GF**

QUINOA BOWL

Chilled organic quinoa, baby arugula, crushed cashews, scallions, orange raisins, apples, scallion crema, mint, cotija crumble 9.00 **V GF**

MELON & SERRANO

Cantalope, thinly sliced Imported Serrano ham, baby arugula, guava, Spanish olive oil, sea salt, black pepper, warm toast 9.00

YUCCA EMPANADAS

Stuffed w/ seasoned John's Meat Market ground beef, spicy guasacaca, white onion escabèche 10.00 **GF**

add shrimp 6.00

add steak 6.00

PLATOS FUERTES

Large Plates

CHAUFA

Stir fried rice, shrimp, Berkshire pork belly, bell peppers, scallion, cabbage, chile sofrito, saffron crema 16.00 **GF**

SKIRT STEAK SANDWICH

Adobo & ancho marinated Allen Brothers skirt steak, chimichurri aioli, lettuce & tomato, red onion, crispy potato sticks 14.00

CUBAN SANDWICH

Mojo braised pork, smoked North Country ham, aged swiss, pickled mustard seed, salami, pressed Cuban bread 13.00

COLOMBIAN HOT DOG

All natural smoked pork hot dog, crispy pork skin, pork belly, V alentina hot sauce aioli, fresh pineapple, avocado, cilantro, crispy potato, toasted brioche roll 12.00

TRIPLETA SANDWICH

Breaded & lightly fried chicken cutlet, Serrano ham, applewood smoked bacon, melted manchego cheese, lettuce, tomato, roasted garlic aioli, citrus onions, toasted hero bread 13.00

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