

# FICHAS Y SALSAS

Chips & Dips

## GUACAMOLE

Hass avocados, jalapeño, onion, cumin, lime, fresh cilantro  
9.00 **V GF**

## SALSAS

House-made, preparation changes daily, please ask your server  
6.00 **V GF**

## YUCA FRIES

House-made fried yucca root, sea salt,  
w/ chimichurri aioli 7.00 **V GF**

Our corn chips are 100% traditional masa. Made fresh for us from  
Tortilleria La Milpa De Rosa, NY

# PLATOS PEQUEÑOS

Small Plates

## DAILY CEVICHE

Please inquire w/ your server on daily seasonal preparation MP  
"We use only sustainable or line caught fish."

## TUNA & TOSTONES

Line caught tuna served raw, soy ginger marinate, scallions,  
cucumbers, black seaweed, garlic aji aioli, tostones 10.00 **GF**

## SERRANO & MANCHEGO

Thinly sliced, aged 20 months Spanish Serrano ham, pan con tomato,  
marinated Spanish olives, aged manchego cheese 14.00

## BEEF TARTARE TOSTADA

John's Meat Market prime strip (served raw), onion, Valentina hot  
sauce, avocado, lime, peanuts, cilantro, pineapple, corn tortilla 12.00 **GF**

## AREPA & CHEESE

House-made griddled corn arepa, sunchoke puree,  
tomato jam, queso frito, sunchoke chips 10.00 **GF**

## SOBRASADA & TOAST

Griddled Mallorcan style sausage, local honey comb, guava spread,  
french bread 10.00

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

# PARA LA MESA

For the Table

## BBQ PORK BELLY ANTICUCHO

Tamarind pineapple glaze, crushed peanuts, pickled fresno chiles, scallions, beet hot sauce, crispy pork rind crumbs 11.00 **GF**

## MOFONGO

Mashed plantains & pork belly, served over chicken broth, avocado, cilantro, lime 10.00 **GF**

## CHORI PAPA

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

## LULO GLAZED WINGS

Colombian citrus sweet & sour glaze, pickled fresno chiles, crispy shallots, scallions, lime 14.00 **GF**

## CHICKEN QUESADILLA

Local PA braised chicken, Oaxaca cheese, mango aji hot sauce, house-made pepper jelly, jicama 10.00

# CUENCOS

Bowls

## CRISPY BRUSSELS SPROUTS

Lightly fried local brussels sprouts, winter squash, tamarind, cumin crema, pepitas, local honey, cotija cheese crumble, fresh lime 10.00 **V GF**

## BEETS & AVOCADO

Roasted & chilled beets, fresh orange, jicama, candied ancho pistachios, local honey, fresh lemon, olive oil, sea salt 11.00 **V GF**

## QUINOA BOWL

Red & white chilled quinoa, papaya, roasted parsnips, grapefruit, crushed honey glazed peanuts, avocado cream, papaya vinaigrette 10.00 **V GF**

## MUSSELS & SOFRITO

Hollander Maine mussels, house-made tomato sofrito, Mexican beer, salsa macha, warm toast bread 13.00

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# TACOS

What you came here for

All tacos are 2pc.

Served on house-made flour tortilla or local corn tortilla **V GF**.

Enjoy any taco over shredded lettuce +2.00

## CHICKEN AL PASTOR

Local PA grilled & achiote marinated chicken, fresh pineapple, breakfast radish, cilantro 11.00

## BARBACOA

Allen Brothers braised beef short ribs, tamarind BBQ glaze, cotija crumble, pickled hibiscus red onions, cilantro, lime 12.00

## BAJA FISH

Tempura battered line caught local fish, citrus marinated red cabbage, lime mayonnaise, jalapeño, cilantro, radish 12.00

## VEGGIE

Crispy brussels sprouts, roasted sweet & savory cauliflower, raisin chimichurri, guajillo sauce, yuca crisps 11.00

# HAND HELDS

## CHICKEN TORTA

Lightly fried local PA chicken, guajillo mayonnaise, shredded lettuce, seasoned tomatoes, cotija cheese, artisanal bread, served w/ mixed green jicama salad 13.00

## CUBANO

Mojo braised pork, smoked North Country ham, aged swiss, pickled mustard seed, salami, pressed Cuban bread, served w/ mixed green jicama salad 13.00

## STREET CORN DOG

Corn meal fried hot dog, Valentina aioli, Mexican crema, cotija crumble, jalapeño, ancho, lime, cilantro 11.00

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# PLATOS FUERTES

Large Plates

## LOMO SALTADO

Johns' s Meat Market 6oz. strip steak, bell peppers, Spanish onion, crispy yuca, local fried hen's egg, sweet plantain puree 26.00 **GF**

## DUCK TAMALE

Long Island duck confit tamale, glazed duck breast, guajillo puree, fresh orange, tamarind spiced jus 24.00 **GF**

## PATACON SURF & TURF

Sautéed shrimp, glazed pork belly, tomato & bell pepper sofrito, avocado puree, crispy tostone, lime, cilantro 22.00 **GF**

## SALMON

Plancha seared salmon, roasted cauliflower, cauliflower puree, raisin chimichurri, scallions, crispy yucca 24.00 **GF**

## FAMILY MEAL STIR FRY

Stir fried rice, roasted chicken, pork belly, sweet plantains, bell peppers, scallions, cabbage, chino latino sauce, yuca, pickled fresno, cilantro 18.00 **GF**

## LADOS

Sides

### WHITE RICE

Steamed cilantro white rice 4.00 **V GF**

### FRIED PAPAS CRIOLLAS

Imported Colombian potato, lightly fried & seasoned 4.00 **V GF**

### BODEGA RED BEANS

Dominican style with sofrito, house made adobo, cilantro 4.00 **GF**

### MADUROS

Fried sweet plantains 4.00 **V GF**

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