

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 yuca root, sea salt,

w/ chimichurri aioli 9.00 **V GF**

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

PLATOS PEQUINOS

"Small Plates"

CHICKEN TORTILLA SOUP

Roasted vegetables, house-made chicken broth, corn tortilla,

fresh lime & cilantro 5.00 **GF**

QUESADILLA

Charred corn, carmalezied onion, Asadero cheese,

roasted garlic & pickled lemon crema 9.00 **V**

add chicken +2.00

DAILY CEVICHE

Please inquire w/ your server on daily seasonal preparation MP

"We use only sustainable or line caught fish."

LULO WINGS

Colombian citrus sweet & sour glaze, mango coconut aji sauce, crispy

shallots, peanuts, cilantro, pickled fresno 14.00

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

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

CHECKS CAN BE SPLIT UP TO 4 WAYS | WE APOLOGIZE FOR ANY INCONVINCE

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HAND HELDS & LIGHTER FARE

CUBAN

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

CHICKEN TORTA

Thinly sliced chicken breast, applewood smoked bacon, chimichurri, greens, provolone cheese, artisanal bread, served w/ mixed green jicama salad 13.00

GRILLED CHEESE

Griddled sourdough bread, avocado, tomato, cheddar cheese w/ mixed green jicama salad 13.00 ✓

ENSALADA DE TOMATE

Heirloom tomatoes, pickled onion, bell pepper, cucumber, garlic croutons, queso crema, eggplant mole 11.00 ✓

EL WEDGE

Iceberg lettuce, charred corn, Nueski's applewood smoked bacon, crispy shallot, tomato & chipotle preserver, cotija & buttermilk dressing, 12.00

ENSALADA DE LA CASA

Local mixed greens, cucumber, pickled onions, radish, quinoa, sunflower seeds, queso fresco, avocado-citrus dressing 10.00 ✓ GF

Add a side of chopped chicken \$5.00 or shrimp \$6.00
Sorry, salads only.

TACOS

"What you came here for"

All tacos are 2pc.

Served on flour tortilla or local corn tortilla ✓ GF.

Our house-made flour tortillas contain pork product

Enjoy any taco over shredded lettuce in a bowl +1.50

PERUVIAN CHICKEN

Local PA roasted chicken, roasted garlic & pickled onion crema, scallion, crispy potato crunch 11.00

CORN CRUSTED COD

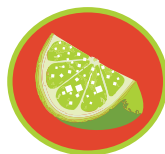
Lightly fried cod, pineapple mayo, jalapeno relish, pickled cabbage, peanut, cilantro 14.00

BROCOLINI & QUESO*

Charred brocolini, pepper jelly, roasted garlic & pickled onion crema, dominican fried cheese, crispy onion 12.00

* Can be made vegan

LUNCH SPECIAL



"Available Monday-Friday 11:30am-2:30pm"

2 COURSES \$13.00

Includes choice of fountain soda, iced tea or lemonade
sorry no substitutions - available for take-out

CHOICE OF ONE:

CHICKEN TORTILLA SOUP

Roasted vegetables, house-made chicken broth, corn tortilla,
fresh lime & cilantro **GF**

ENSALADA DE LA CASA

Local mixed greens, cucumber, pickled onions, radish, quinoa,
sunflower seeds, queso fresco, avocado-citrus dressing
10.00 **VGF**

CHOICE OF ONE 1/2 SANDWICH:

GRILLED CHEESE

Griddled sourdough bread, avocado, tomato, cheddar cheese w/
mixed green jicama salad **V**

CUBAN

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

CHICKEN TORTA

Thinly sliced chicken breast, applewood smoked bacon, chimichurri,
greens, provoleta queso, artisanal bread

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