

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**

QUESO DIP

Jalapeño, scallions, cheddar & cotija cheese
10.00 **V GF**
Add Choriza for +2.00

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."

CHORIZO CORN DOG

Mexican chorizo, maduro purée, pepper jelly, pickled vegetables,
chiccaron, peanuts
12.00

CORNBREAD AREPA

House-made arepa, panela griddled cheese, peach-ginger butter,
local pepper & fennel jam
10.00 **GF V**

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

Note that while we offer gluten-free products, we are not a gluten-free environment. Our chefs prep and cook in common areas.

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 INCONVIENCE

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PARA LA MESA

For the Table

SWEET POTATO & SUNCHOKE BOWL

Fried sweet potato & sunchoke, escabèche onions, guajillo local honey, chimichurri crema, pepitas, manchego 11.00 **V GF**

QUESADILLA

Charred corn, caramelized onion, Asadero cheese, roasted garlic & pickled lemon crema 9.00 **V**
add chicken +2.00

CHORI PAPA

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

LULO WINGS

Colombian citrus sweet & sour glaze, mango coconut aji sauce, crispy shallots, peanuts, cilantro, pickled fresno 14.00

ENSALADAS

Salads

ENSALADA DE TOMATE

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

EL WEDGE

Iceberg lettuce, charred corn, Pneske's applewood smoked bacon, crispy shallot, tomato & chipotle preservar, 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 **V GF**

SQUASH & BRUSSELS

Fried Brussels sprouts, seasonal squash, queso fresco, apples, local maple syrup, peanuts, pickled ancho vinaigrette, 12.00 **V GF**

Add a side of chopped chicken \$5.00 or shrimp \$6.00

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TACOS

What you came here for

All tacos are 2pc.

Served on flour tortilla or local corn tortilla **VGF**.

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

BBQ CARNITAS

BBQ rubbed & apple cider braised pork, raisin mayo, carrot, apple & jicama slaw, walnuts, cilantro, lime, 13.00

CORN CRUSTED COD

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

BROCCOLINI & QUESO*

Charred broccolini, pepper jelly, roasted garlic & pickled onion crema, Dominican fried cheese, crispy onion 12.00

* Can be made vegan

LADOS

Sides

WHITE RICE

Steamed cilantro white rice 4.00 **VGF**

PAPA CRIOLLA

Lightly fried potatoes w/ chili lime salt 4.00 **VGF**

BODEGA RED BEANS

Dominican style with vegan sofrito, adobo, cilantro 4.00 **VGF**

MADUROS

Fried sweet plantains 4.00 **VGF**

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PLATOS FUERTES

Large Plates

SKIRT STEAK

Adobo rubbed Allen Brothers skirt steak, papa criolla mash, charred broccolini, mole jus, 29.00 **GF**

MILK FED PORK CHOP

John's Meat Market pork chop, heirloom carrots, fried yuca, pickled ancho vinaigrette, guava BBQ sauce 24.00 **GF**

MUSSELS & SCALLOPS

Plancha seared scallops, steamed Hollander mussels, roasted corn, scallion, papa criolla, El Salvadorian salsa roja, lime mayo 26.00 **GF**

HALF ROASTED CHICKEN

Peruvian spiced local PA roasted chicken, guajillo local honey, white rice, aji verde, chicken jus 24.00 **GF**

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, provoleta cheese, artisanal bread, served w/ mixed green jicama salad 13.00

ANTICUCHOS

2 skewers per order. Sorry, no mixing and matching skewers.

SHRIMP

Peruvian spice rubbed organic shrimp, poblano & pineapple pepita salsa, crispy wonton, lime 13.00

STEAK

Chino Latino marinated skirt steak, aji-ginger mayo, fried broccolini, crispy onion 13.00

PORK BELLY

Cured guajillo glazed pork belly, pickled onion & cabbage, chicharron, maduro purée, lime 13.00 **GF**

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