



PIQUEO

Cositas Crujientes del Ecuador – Ecuadorian Crunchies, Green Plantain Chifles, Spicy Sauce 6.

Croquetas de Pollo – Chicken Croquettes, Panca Pepper Sauce 6.

Jalea de Calamares – Crunchy Peruvian Style Calamari, Rocoto and Tamarillo Sauce 14.

Jamon Serrano & Manchego – Crispy Bread with Serrano Ham & Manchego Cheese Platter 15.

TAMALES

Humita Chilena – Chilean Fresh Corn Tamal, Venezuelan Ají de Leche Salsa (Milk and Cilantro Sauce) 9.

Tamal de Maiz Tierno – Fresh Corn Tamal with a Choice of Two Toppings:

with Seco de Pato – Duck Braised Peruvian Style with Chicha de Jora and Mirasol Pepper 12.

with Tocino – Marinated and Roasted Slab Bacon 11.

DEL HORNO - WOOD BURNING OVEN

Chorizo Argentino - Argentinean Sausage with Roasted Peppers & Onions, Red Chimichurri 10.

Camarones Tatacua – Shrimp in Panca Pepper Sauce 12.

Pimientos de Piquillo – Piquillo Peppers Filled with Caribbean Pumpkin and Manchego 10.

Empanadas de Carne – Beef Empanadas, Chimichurri Sauce 7.

Empanadas de Cebolla y Queso – Empanadas Filled with Onion Confit and Blue Cheese 6.

Empanadas de Espinaca – Spinach Empanadas with Manchego 7.

Pizza Serrana – Serrano Ham, Manchego, Parmigiano Reggiano, Red Onion, Andean Ají 10.

Pizza de Zapallo – Kabocha Squash and Red Onion Confit with Manchego Cheese 10.

Pizza Araucana – Crisp Individual Pizza Topped with Two Organic Eggs, Onion, Serrano Ham, Manchego and Parmigiano Reggiano Cheeses 10.

LOS HUEVOS - EGGS

Huevos Andinos con Salsa de Ají, Queso y Papas Salteadas – Two Eggs Blanketed with Spicy Andean Peppers Sauce with Cheese, Side of Potatoes Sautéed, Tomatoes, Peppers and Onions 14.

Dos Huevos con Tocino – Two Eggs (Any Style) with Marinated and Roasted Slab Bacon and Pan-Fried Potatoes with Romesco Sauce 12.

Tacu Tacu a Caballo – Peruvian Sautéed Rice and Canary Beans Topped with Two Eggs 10.

Revuelto Gramajo – Argentinean Scrambled Eggs Cooked with Ham, Onions and Home Fries 12.

SANDWICHES

Dos Baocadito “Juan Choy Lao” – Two Chino-Latino Steamed Sandwich Bun (Bao) with Marinated Roasted Slab Bacon Spiked with Solbeso Cacao Spirit, Spicy Cucumber Pickles 13.

Bonito del Norte Tuna – White Tuna with Red Onion and Piquillo Pepper Confit 12.

Choripan – Argentinean Sausage Sandwich with Roasted Peppers and Onions 12.

Pan con Bistec Guaro con Huevo – Venezuelan Steak and Sautéed Onion, Garlicky Sauce with Egg 13.

Pechuga de Pollo Adobada a la Brasa – Grilled Marinated Chicken with Red Onion Relish 11.

PLATOS FUERTES

Churrasquero – Chimichurri-Flavored Argentinean Skirt Steak with Two Eggs, Rice & Beans 20.

Pastel de Choclo – From the Wood-Burning Oven Oven Chicken and Beef Pot Pie with Olives, Raisins and a Fresh Corn Crust with a side of Chilean Tomato Salad 18

SOPITA - SOUP

Crema de Frijoles Blancos – Fragrant White Bean and Tomato Cream Soup with Cabrales Cheese and Onion Empanaditas Fresh from Our Wood-Burning Oven 7.

Sango de Choclo y Camarones – Ecuadorian Style Creamy Corn, Plantain and Shrimp Soup 7.

SIDES

Marinated and Roasted Slab Bacon 7.

Ripe Plantain (Tajadas) con Crema 5.

Fried Green Plantains (Patacones) 5.

Pineapple Pumpkin Salad 6.

Home Fries 4.

Cuchara’s Bread with Our Specialty Butter 5.

20% Gratuity will be added for parties of 6 or more
Happy Hour Mon – Fri 5pm – 7 pm Sunday 3pm – 6 pm