

SAZÓN Y FUEGO

APERITIVOS (APPETIZERS)

Ceviche de Camarones | \$16
Mariblu Shrimp, Mango Juice
Red Onion, Lime Juice, Cilantro
Tajadas
(NICARAGUA)

Ceviche Peruano | \$18
Mahi, Leche de Tigre, Red Onion
Poached Sweet Potato, Chulpe
Choclo, Cilantro (PERU)

Provoleta | \$15
Marinated Provolone, Oven Roasted
Tomato, Caramelized Mango
Fried Tortilla
(ARGENTINA)

Bollo Pelon | \$15
Masa Dumplings Filled with Pork
Fried and Served with Tomato Sauce
(VENEZUELA)

Causa de Cangrejo | \$20
Potatoes, Aji Amarillo, Fresh Crab
Avocado, Crema Olivo (PERU)

Caesar Salad | \$8
Romaine Lettuce, Parmesan
Crispy Cotija, Classic Dressing
(BAJA)

Chicharrones | \$13
Crispy Fried Pork Belly
Chirmol Sauce, Fresh Lime
(GUATEMALA)

MASA (CORN)

Hand Made Tortillas | \$6

Locally grown, organic corn supplied
by Pop Yuncker's Farm. Cooked with
oven ash and ground with our stone
mill. From plancha to plate
-3 Per Order with Herb Butter-

Arepas | \$8

Hand Formed Masa
Crispy Outside, Fluffy Inside
With Herb Butter (VENEZUELA)
-Add Peruvian Chicken + \$7
-Add Hibiscus & Cheese + \$7

PLATOS GRANDES (LARGE PLATES)

***Whole Chicken | \$38**
(2-3 ppl)
Whole Roasted Chicken
Peruvian Spices, Papas Nativas
Aji Amarillo Sauce
(PERU)

***Cochinita Pibil | \$45**
(2-3 ppl)
Marinated Pork Shoulder
Braised in Banana Leaf
Hand Made Tortillas
Pickled Onion, Fresh Cilantro
(MEXICO)

***Lomo | \$85**
(2-3ppl)
24oz Prime Ribeye
Charcoal Fire Grilled
House Chimichurri
Yuca Fries & Aji Crema
(LATIN AMERICA)

PLATO PRINCIPAL (MAIN DISH)

***Pollo Con Mole | \$25**
Braised Chicken Leg and Thigh
Mole Negro, Chayote y Verduras (OAXACA)

***Bone-in Chop | \$35**
12 oz Pork Chop, Coffee Brine
Coal Fire Grilled, Chayote Au Gratin
(COLOMBIA y BRASIL)

***Picanha | \$38**
10oz Picanha Steaks, Coal Fire Grilled
Chimichurri, Pao de Queijo (BRAZIL)

***Arroz Con Mariscos | \$38**
Jasmine Rice, Shrimp Stock, Calamari and Shrimp
(CARIBBEAN)

***Pan Seared Mahi | \$34**
Fines Herbs, Guasacaca
Patacones (VENEZUELA)

***Pasta al Pesto | \$40**
Fettuccini, Seared Scallops
Creamy Spinach and Basil Sauce
Parmesan (PERU)

***Ropa Vieja | \$28**
Braised Beef, Fresh Herbs
Malt Beer Braised, Whipped Yuca
(CUBA)

EL ENTREMES (SIDES)

Yuca Fries & Aji Crema | \$9

Pao de Queijo (5) | \$6

Tajadas | \$6

Papas Nativas | \$6

Chayote Au Gratin | \$10

Chayote y Verdura | \$9

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness