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**SAZÓN Y FUEGO**

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## Bar Menu

### Plates (Platos)

#### **Cochinita Pibil Tostada | \$5**

Marinated Pork Shoulder, Crispy House Tortilla  
Pickled Onions, Avocado Salsa **(Yucatan)**

#### **Chicharrones Tacos (3) | \$13**

Crispy Fried Pork Belly, Hand Made Tortillas  
Onions, Cilantro, Chirmol Sauce, lime **(Mexico)**

#### **Poblano Relleno | \$14**

Charcoal Rosted Poblano Stuffed with  
Oaxaca Cheese, Lightly Battered and Fried  
Served with House Red Salsa **(Mexico)**

#### **Arepas (3) | \$8**

Hand Formed Masa, Flash Fried, Herb Butter  
-Add Pickled Plantains and Beans (Vegan) + \$5  
-Add Ropa Vieja + \$6

#### **Lomo Saltado | \$19**

Marinated Beef Sauteed with Bell Peppers  
Onions and Tomatoes and Pan Sauce  
Served Over French Fries **(Peru)**

#### **Ceviche Peruano | \$18**

Mahi, Leche de Tigre, Red Onion  
Poached Sweet Potato, Chulpe, Choclo, Cilantro

### Desserts (Postre)

#### **Chocolate Mole Torte | \$10**

Dark Chocolate Almond Torte, Mole Negro  
Chocolate Ganache

#### **Rice Pudding Creme Brulee | \$10**

Jasmine Rice Steeped with Vanilla and Cinnamon  
Caramelized Sugar **(GF)**

#### **Passion Fruit Mousse | \$13**

Creamy Mousse, Passion Fruit Curd Filling  
Vanilla Sponge Cake, Almond Tuile Cookie  
White Chocolate Glaze