

SAZÓN Y FUEGO

APERITIVOS (APPETIZERS)

Ceviche de Camarones | \$16

Mariblu Shrimp, Mango Juice
Red Onion, Lime Juice, Cilantro
Chipotle, Tajadas
(NICARAGUA)

Ceviche Peruano | \$18

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

Poblano Relleno | \$14

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

Bollo Pelon | \$15

Pork filled, Fried Masa Balls
Served with Tomato Sauce
(VENEZUELA)

Causa de Cangrejo | \$20

Potatoes, Aji Amarillo, Fresh Crab
Avocado, Crema Olivo (PERU)

Caesar Salad | \$7

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. Nixtamalized
and ground with our stone molinito.
Served from the plancha or lightly
fried- 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, Chirmol Sauce
(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**

10oz Chicken Breast, Mole Negro
Chayote y Verduras, Tomatillo Rice
(OAXACA)

***Bone-in Chop | \$35**

12 oz Pork Chop, Coffee Brine
Coal Fire Grilled, Chayote Au Gratin
(COLOMBIA y BRASIL)

***Picanha | \$38**

10oz Picanha Steak, Coal Fire Grilled
Chimichurri, Pao de Queijo (BRAZIL)

***Arroz Con Mariscos| \$38**

Jasmine Rice, Shrimp Stock, Calamari and Shrimp
(CARIBBEAN)

***Pan Seared Mahi | \$34**

Tomatillo Rice, Guasacaca
Patacones, Basil and Garlic Tuile
(VENEZUELA)

***Pasta al Pesto | \$40**

Fettuccini, Seared Scallops
Creamy Spinach and Basil Sauce
Parmesan (PERU)

***Ropa Vieja | \$28**

Beef Shoulder, Fresh Herbs
Malt Beer Braised, Whipped Yuca
(CUBA)

EL ENTREMES (SIDES)

Yuca Fries & Aji Crema | \$9

Pao de Queijo (5)| \$6

Tomatillo Rice | \$5

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