

# 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, Pico De Gallo  
**-Add Beef Picadillo + \$5**  
**(MEXICO)**

### Causa de Atún | \$18

Potatoes, Aji Amarillo, Fresh Tuna  
Avocado, Crema Olivo **(PERU)**

### Chicharrónes | \$13

Crispy Fried Pork Belly  
Chirmol Sauce, Fresh Lime  
**(GUATEMALA)**

### Caesar Salad | \$7

Romaine Lettuce, Parmesan  
Crispy Oaxaca Cheese  
Classic Dressing **(BAJA)**

### Cochinita Pibil | \$18

Marinated Pork Shoulder  
Braised in Banana Leaf  
Pickled Onions, Chirmol Sauce  
Hand Made Tortillas **(PUEBLA)**

## MASA (CORN)

Locally grown, organic corn supplied  
by Pop Yuncker's Farm. Nixtamalized  
and ground with our stone molinito.

### Tortillas (3) | \$6

Hand Pressed Masa, Grilled or Tostadas  
**-Add Chicharrón y Chirmol + \$7**  
**-Add Hibiscus & Cheese + \$7**

### Arepas (3) | \$8

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

### Bollo Pelón | \$15

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

## A LA PARRILLA (FROM THE GRILL)

Experience the flavors of our live-fire charcoal oven

### \*PICANHA (BRAZIL)

Traditional Brazilian Favorite  
Cut From the Top Sirloin Cap  
Served with Chimichurri  
and Yuca Fries  
**-10oz for \$38**

### \*PRIME RIBEYE (ARGENTINA)

Superior Marbling, Top Flavor  
Incredibly Tender, with Chimichurri  
and Potato Croquettes  
**-12oz for \$45**  
**-24oz for \$85**

### \*CHOP (COLOMBIA y BRAZIL)

12oz Berkshire Pork Chop  
Brined in Coffee for 24 hours  
Served with Chayote Au Gratin  
**-\$35**

## PLATO PRINCIPAL (MAIN DISH)

### \*Pollo Con Mole | \$25

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

### \*Peruvian Chicken

Whole Roasted Chicken  
Peruvian Spices and Malt Beer  
Papas Nativas, Peruvian Sauces  
**-\$38 Whole Chicken**  
**-\$28 Half Chicken**

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

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

### \*Ropa Vieja | \$28

Beef Shoulder, Fresh Herbs  
Malt Beer Braised, Whipped Yuca  
**\*\*Vegetarian Option- with Pickled  
Plantains and Whipped Yuca**  
**(CUBA)**

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

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

### \*Pasta al Pesto | \$20

Peruvian Pasta with Fettuccini,  
Creamy Spinach and Basil  
Sauce, Parmesan **(PERU)**  
**-Add Lomo Saltado \$10**  
**-Add Scallops \$20**

## EL ENTREMES (SIDES)

Chayote and Vegetables| \$8

Yuca Fries & Aji Amarillo | \$8

Black Beans with Spinach| \$6

Tomatillo Rice | \$5

Papas Nativas| \$6

Potato Croquettes (4)| \$6



Scan to learn more  
about our dishes,  
ingredients, team  
and inspiration