

TAPAS

VERDURAS - VEGETABLES

- México - Guacamole 16 L 19 VG**
Fresh avocado, tomato, red onion, cilantro, lime juice, yellow corn tortilla chips
(Additional corn tortilla chips + 1.50)
- México - Farm Guacamole 16 L 19 VG GF**
Fresh avocado, tomato, red onion, cilantro, pumpkin seeds, pomegranate, lime juice, served with vegetables
- España - Pan con Tomate 6.5 VG**
Sourdough toast with Sonora's sundried tomato chimichurri
- España - Croquetas 12.50 V**
Goat cheese croquettes drizzled with guava sauce

- España -Brussels Sprouts 16.95 V**
Roasted Brussels sprouts, cranberries, quinoa saffron risotto cake, agave vinaigrette
- Colombia -Yucca 12 V**
Crispy fried yucca, chipotle aioli
- Peru - Quinoa Empanadas 16.50 V**
Roasted eggplant, quinoa, goat cheese, chocolate vinaigrette

- España- Eggplant Meatballs 16.95 V**
Homemade eggplant meatballs in Spanish tomato sauce, topped with queso fresco & basil
- España-Tía Gloria's Tortilla con Huevo Frito 13.95 V GF**
Spanish potato omelette, onion, fried egg on top

CARNE - MEAT

- Colombia - Empanadas de Carne 15.95**
Sirloin, potato, scallion empanadas with guajillo sauce
- México- Quesadilla de Pato 19.95**
Duck confit, gouda cheese, avocado, pomegranate sauce

COCAS - FLATBREADS

- Argentina - Bistec y Setas 16.95**
Skirt steak, shiitake mushrooms, cherry tomatoes, chimichurri sauce, gouda and Parmesan cheeses
- Chile - Camarón y Tomate seco 16.95**
Shrimp, goat and Parmesan cheeses, sun dried tomato pesto
- España - Jamón Serrano y Manchego 17.50**
Jamon Serrano, Manchego and Parmesan cheeses, fig jam

PAELLAS

- España - Paella Palomino 29.95**
Chef Palomino's signature seafood paella with shrimp, clams, mussels, & chorizo, saffron rice and sofrito sauce
- Lobster + 16**
For Two (with lobster) 81



PLATOS FUERTES

- México- Robalo al Sartén 33.95 GF**
Seared branzino filet, coconut shrimp risotto, lobster mojito sauce
- México- Camarones y Vieras 36.95**
Shrimp and sea scallops on a bed of black bean & Monterrey jack cheese ravioli, sweet corn chipotle-chardonnay sauce
- USA - Salmon del Atlantico a la Parrilla 29.95 GF**
Grilled Atlantic salmon, quinoa tabbouleh salad, shiitake mushrooms, sweet plantain, & arugula with saffron mojito sauce
- Argentina- Costillas 33.95 GF**
Braised beef short ribs, garlic mashed potatoes & Rioja au jus

V = vegetarian, VG = vegan, GF = gluten free

Maximum of 3 credit cards per table

OUR SPECIALS

- Monday* - Classic Margarita \$7
- Tuesday* - All Tacos \$12
- Wednesday* - 30% off wine bottles
- Friday* - Paella Prix Fixe \$36.95 & Live Jazz
- Saturday* - Lunch from 12pm to 3pm
- Sunday* - Brunch & Music
- Sunday Dinner* - Ribeye Steak (14oz) \$42.95
- Monday through Friday* - Happy Hour 4pm to 7pm

PESCADOS - SEAFOOD

- Brazil - Coconut Shrimp 16.50**
Sweet plantain slices and Chino Latino lemongrass sauce
- Portugal- Palomino Pulpo 22.00**
Grilled octopus, fingerling potatoes, arugula, chorizo & chimichurri
- España - Gambas al Ajillo 23**
Spanish style shrimp with garlic, olive oil & red pepper flakes, sourdough toast
- USA- Tacos de Fish Tempura 16.50**
Crispy mahi mahi, cabbage, lime cilantro aioli, corn tortilla

ENSALADAS - SALADS

- Perú - Calamari Salad 18.95**
Crispy calamari, spinach, diced sweet plantain, peanuts, mango, radish & sweet lime vinaigrette
- USA - Ensalada de Remolacha y Fresas 16.50 GF V**
Roasted beets, strawberries, goat cheese, toasted almonds, blood orange vinaigrette
- Argentina - Ensalada de Tomate y Aceitunas 16.50 GF V**
Seasonal tomatoes, Kalamata olives, shallots, pistachio pesto and grapefruit vinaigrette
- Chile - Ensalada de Durazno 16.95 GF V**
Grilled peach, bibb lettuce, Manchego cheese, pomegranate, champagne vinaigrette

ADD TO ANY SALAD Shrimp +14 / Salmon +14 / Chicken +12

- USA-Vegan Paella 25.95 VG**
Farro, pumpkin slices, roasted Brussels sprouts, beets, cauliflower topped with tofu aioli
- España - Paella de Tierra 29.95**
Rice, duck confit, pork tenderloin, chicken. chorizo, sweet peas

- Peru - Lomo Saltado 32.95**
Sautéed filet mignon, chorizo, onions, peppers, fries, & brown rice topped with a fried egg
- Cuba - Churrasco 39.95**
Angus skirt steak, lobster & sweet plantain Chino Latino rice with saffron lime garlic mojito sauce
- Argentina- Sonora Steak Frites 32.95 GF**
Steak (9oz), fresh cut fries, chimichurri sauce
- Puerto Rico - Pollo Asado al Sartén 27.50**
Pan roasted lemon boneless chicken, fingerling potatoes, Brussel sprouts and sundried tomato pesto
- Additional sauce +2**
Chimichurri / Lobster Mojito / Saffron Mojito / Sundried Tomato Pesto

PRIVATE EVENT ROOMS AVAILABLE

RAFAEL PALOMINO • CHEF / PROPRIETOR

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server. Not all ingredients are listed on menu description.

COCKTAILS DE LA CASA

- Mojito 17**
Muddled mint, lime, sugar & white rum
(classic, mango, passion fruit, coconut)

Caipirinha 17
Cachaça, fresh lime juice, sugar

Pisco Sour 17
Capel pisco, meringue, fresh lime juice

Lychee Martini 17
Indigo gin, lychee, lemon juice, agave

Hibiscus Mezcalita 17
Tequila, Mezcal, blood orange, lime, hibiscus
ginger, agave

Cucumber Mango Martini 17
Cucumber infused vodka, mango puree, fresh
lime juice

Picaflor 17
Bulleit RYE, lemon, ginger, Elderflower

Paloma Michoacan 17
Mezcal, agave, lime, grapefruit

Brazilian Cosmo 17
Blood orange vodka, strawberry, lemon

Michelada 15
Mexican beer, lime, seasoned tomato juice,
chile salt rim

MARGARITAS

- Classic 17**
Silver tequila, orange liqueur, lime, cactus
nectar

Flavored Margarita 17
Your choice of passion fruit, mango, blood
orange, strawberry, or coconut

Spicy Ginger 17
Tequila, lime, crushed cherry peppers, ginger

Jalapeño Business 17
Cucumber, jalapeño, tequila, orange, lime juice

Spice & Lychee 17
Habanero infused tequila, lychee, lime, orange
liqueur

SANGRIA

- Glass 16 Pitcher 49 (serves 4)**

White Mango

Classic Red

Strawberry Basil

Watermelon

Sparkling Cava and Strawberry

CERVEZA

- Bottle 8**

Corona	Dos XX
Corona Light	Heineken
Negra Modelo	Heineken Light
Modelo Especial	Heineken Zero
Tecate	Stella Artois
Victoria	Captain Lawrence IPA

VINOS

SPARKLING

- Cava 15**
Penedes Brut

ROSE

- Figuière Signature Magali 15**
Rosé, France

BLANCOS

- Rodney Strong 15**
California, Chardonnay 2025

Martín Códax 15
Rias Baixas, Albariño 2025

Bonterra Organic 15
California, Sauvignon Blanc 2025

TINTO

- Robert Mondavi 15**
California, Cabernet Sauvignon 2024

Bodega Norton 15
Argentina, Malbec 2024

Sierra Cantabria 15
Rioja, Tempranillo 2022

Louis Latour 15
Burgundy, Pinot Noir 2024

Muga Reserva 38
Rioja, Tempranillo & Garnacha (Two glasses)

TEQUILA FLIGHTS

- UNAGED - 24 (3 SILVER) - 1 oz shots**

EL PRESIDENTE - 30
1 oz Silver, 1 oz Reposado, 1 oz Añejo

RESTED -32 (3 REPOSADO)-1 oz shots

VINTAGE - 36 (3 AÑEJO) - 1 oz shots

TEQUILAS (2 oz per shot)

- BLANCO

Cabo Wabo 12

Herradura 13

1800 12

Patron 14

Avion 13

Don Julio 14

Destilador 13

Casamigos 15

Clase Azul 20

Jose Cuervo Reserva de la Familia 16

AÑEJO

- Herradura 14**

1800 14

Gran Centenario 19

Tres Generaciones 16

Maestro Dobel 15

Siete Leguas 15

Patron 17

Calle 23 16

Partida 19

Milagro Barrel Select 20

MEZCAL

- Ilegal Joven 13**

Peloton de la Muerte 14

Yuu Baal, Espadin Joven 13

Siete Misterios Artesanal 13

400 Conejos 13

Se Busca Artesanal 14

REPOSADO

- Cabo Wabo 13**

Herradura 14

1800 14

Patron 16

Milagro Barrel Select 14

Camarena 13

Mi Campo 15

Tres Mujeres 16

Cincoro 26

Casa Noble 18

Clase Azul 25

Jose Cuervo Reserva de la Familia 19

EXTRA AÑEJO & PREMIUM

- San Matias Extra Añejo 17**

Siete Leguas de Antoño 32 (1 oz - 16)

Blue Nectar Founders 25 (1 oz - 12)

Destilador Extra 24 (1 oz - 12)

Cincoro Reposado 26 (1 oz - 13)

Jose Cuervo Reserva de la Familia 29

Gran Coramino 32 (1 oz - 16)

1942 Don Julio 36 (1 oz - 18)

1800 Milenio 40 (1 oz - 20)

Gran Centenario Leyenda 42 (1 oz - 20)

CRISTALINO

- 1800 Cristalino 18**

Maestro Dobel 18

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