

TAPAS

VERDURAS - VEGETABLES

México - Guacamole 14 L 19 VG

Fresh avocado, tomato, red onion, cilantro, lime juice served with yellow corn tortilla chips

México - Farm Guacamole 16 L 20 VG

Fresh avocado, tomato, red onion, cilantro, pumpkin seeds, pomegranate, lime juice served with vegetables

España - Pan con Tomate 10 VG

Spanish style tomato bread drizzled with olive oil

USA - Ensalada de Remolacha 15 V GF

Beets, home made hummus, arugula, toasted pistachio, sprinkled goat cheese, citrus vinaigrette

España - Croquetas 10 V

Goat cheese croquettes drizzled with guava sauce

España - Tia Gloria's Tortilla con aceite de trufa 12 V

Spanish potato omelette, onion, truffle oil

España - Brussels Sprouts 15 V

Roasted Brussels sprouts, cranberries, quinoa saffron risotto cake, agave vinaigrette

Colombia - Yucca 10 V

Crispy fried yucca, chipotle aioli

Peru - Quinoa Empanadas 13.50 V

Roasted eggplant, quinoa, goat cheese, chocolate vinaigrette

España - Eggplant Meatballs 15 V

Homemade eggplant meatballs in Spanish tomato sauce, topped with queso fresco & basil

PESCADOS - SEAFOOD

Brazil - Coconut Shrimp 16

Served with sweet plantain slices and Chino Latino lemongrass sauce

Portugal - Palomino Pulpo 20 GF

Grilled octopus with fingerling potatoes, arugula, chorizo & chimichurri

Tostadas de Atun 18

Tuna tartare tostada with passion fruit soy sauce and cucumber

España - Gambas al Ajillo 15.50

Traditional Spanish style shrimp with garlic, olive oil and red pepper flakes

USA - Tacos de Fish Tempura 15.50

Crispy mahi mahi, cabbage and lime cilantro aioli in a corn tortilla

Perú - Calamari Salad 18

Crispy calamari, spinach, diced sweet plantain, peanuts, mango, radish & sweet lime vinaigrette

Croquetas de Cangrejo 15

Blue crab croquettes with whole grain mustard aioli

CARNE - MEAT

Cuba - El Cubano Pequeño 12.95

Mini Cuban sandwiches with pork, ham, pickles, Swiss cheese on pullman bread

Colombia - Empanadas de Carne 15.50

Sirloin, potato, scallion empanadas with guajillo sauce

México - Quesadilla de Pato 17.50

Duck confit, gouda cheese, avocado, pomegranate sauce

México - Tacos de Churrasco 14.50 GF

Grilled skirt steak, mushrooms, chopped lettuce & cilantro sauce

Puerto Rico - Croquetas de Plátano 12.50

Sweet plantain and chorizo croquettes served with coconut and aji amarillo sauce

PAELLAS



USA - Vegan Paella 23.50 VG

Farro, pumpkin slices, roasted Brussels sprouts, beets, cauliflower topped with tofu aioli

España - Paella de Tierra 29

with duck confit, pork tenderloin, chicken, chorizo, rice, and sweet peas

España - Paella Palomino 43 GF

Chef Palomino's Signature Seafood paella made with shrimp, clams, mussels, chorizo, lobster and saffron rice with sofrito sauce

For Two \$79

PLATOS FUERTES

Peru - Pez Espada al Sartén 34

Sautéed sword fish, sweet plantain and quinoa gnocchi, with sun dried tomato chimichurri sauce

Chile - Salmon a la Parrilla 29.50 GF

Grilled salmon, quinoa tabbouleh salad, shiitake mushrooms, sweet plantain, & arugula with saffron mojito sauce

Chile - Robalo al Sartén 32

Branzino, Manchego, mushrooms & shrimp risotto with lobster habanero sauce

México - Camarones y Vieras 36

Shrimp and sea scallops on a bed of black bean & Monterrey jack cheese ravioli with sweet corn chipotle-chardonnay sauce

Peru - Lomo Saltado 29.50

Sautéed filet mignon, chorizo, onions, peppers, fries, & brown rice topped with a fried egg

Argentina - Costillas 32

Braised beef short ribs, garlic mashed potatoes & Rioja au jus

USA - Braised Lamb Shank 34

Sweet plantain, butternut squash and Rioja reduction

Cuba - Churrasco 38.50

Angus skirt steak topped with quail egg, lobster & sweet plantain Chino Latino rice with saffron lime garlic mojito sauce

Colombia - Pollo Organico Relleno 25.50 GF

Organic chicken stuffed with sweet plantain, goat cheese, peppers and chorizo with saffron mashed potatoes and sweet sherry sauce

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 14

Muddled mint, lime, sugar, white rum

Caipirinha 14

Cachaça sugar, fresh lime juice

Tamarillo Caipirinha 14

Cachaça, lime, sugar, tamarillo

Pisco Sour 14

Capel pisco, meringue, fresh lime juice

Spicy Llama 14

Pisco, lime, Peruvian yellow pepper, grilled pineapple

Hibiscus Mezcalita 15

Tequila, Mezcal, blood orange, lime, hibiscus ginger, agave

Cucumber Mango Martini 14

Vodka, mango, lime juice, cucumber

Picaflor 14

Bulleit RYE, lemon, ginger, Elderflower

Paloma Michoacan 14

Mezcal, Agave, lime, grapefruit

Brazilian Cosmo 14

Blood orange infused vodka, strawberries, lemon

Michelada 14

Mexican beer, lime, seasoned tomato Juice, chile salt rim

MARGARITAS

Classic 14

Silver tequila, orange liquor, lime, cactus nectar

Flavored Margarita 14

Your choice of mango, blood orange, strawberry, or coconut

Spicy Ginger 14

Tequila, lime, crushed cherry peppers, ginger

Jalapeño Business 14

Tequila, cucumber, jalapeño, orange, lime Juice

Seño-Rita Picante 14

Mezcal, Ancho chile liquor, prickly pear, squeezed orange

SANGRIA

Glass 12 - Sangria Pitcher 42 (serves 4)

White Mango

Strawberry Basil

Classic Red

Pumpkin and Cinnamon Sangria

Sparkling Cava and Strawberry

TEQUILA FLIGHTS

UNAGED - \$24 (3 SILVER) - 1 oz shots

RESTED - \$32 (3 REPOSADO) - 1 oz shots

VINTAGE - \$36 (3 AÑEJO) - 1 oz shots

EL PRESIDENTE - \$30 - 1 oz Silver 1 oz Reposado 1 oz Añejo

VINO BLANCO

Rodney Strong 13

California, Chardonnay 2020

Castiñeira 14

Rias Baixas, Albariño 2021

Bonterra Orgánico 13

Sauvignon Blanc 2022

Bernard Defaix Chablis Cote Lechet 39

Burgundy, Chardonnay
(Two Glasses)

VINO TINTO

Robert Mondavi 13

California, Cabernet Sauvignon 2020

Bodega Norton 13

Argentina, Malbec 2020

Lois Latour 14

Burgundy, Pinot Noir 2020

Sierra Cantabria 14

Rioja, Tempranillo 2018

MUGA Reserva 375 ml (Two Glasses) 36

Rioja, Tempranillo and Garnacha

VINO ROSE

Figuiere Signature Magali 14

Rosé, France

SPARKLING

Cava - Penades Brut 12

CERVEZAS

HEINEKEN LGT - HL 7

NEGRA MODELO - MEX 7

TECATE - MEX 7

VICTORIA - MEX 7

STELLA ARTOIS - BLG 7

HENIKEN ZERO - HL 7

PALM - AMBER - USA 7

DOS XX - MEX 7

CORONA - MEX 7

MODELO ESPECIAL - MEX 7

CONORA LIGHT - HL 7

CAPTAIN LAWRENCE IPA - USA 7

WEEKLY SPECIALS

Wednesday

Half off all bottles of wine
under \$100 and no corkage fee

Thursday

Parrillada for two
special \$72

Friday

Live jazz and Paella
Prix Fixe for \$36.95

Sunday

Live Jazz and Sunday
Brunch

HAPPY HOUR

Available Tuesday-Friday from 4pm - 7pm at the bar & lounge