

# TAPAS

## VERDURAS - VEGETABLES

### México - Guacamole 14 I 19 VG

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

### México - Farm Guacamole 16 I 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

### México - Trío Color Pico de Gallo 8 VG

Served with yellow corn tortilla chips

### USA - Ensalada de Remolacha 15 V GF

Beets, watermelon, goat cheese, arugula, white balsamic citrus vinaigrette & toasted almonds

### España - Croquetas 10 V

Goat cheese croquettes drizzled with guava sauce

### España - Tia Gloria's Tortilla 9 V

Spanish omelet made of egg, potato, and onion

### España - Brussels Sprouts 14 V

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

### Colombia - Yucca 9 V

Crispy fried Yucca with chipotle aioli

### Peru - Quinoa Empanadas 13 V

Roasted eggplant, quinoa, goat cheese with chocolate vinaigrette

### España - Eggplant Meatballs 14 V

Homemade eggplant meatballs in Spanish tomato Sauce topped with queso fresco and basil

## PESCADOS - SEAFOOD

### Brazil - Coconut Shrimp 16

Served with sweet plantain slices and Chino Latino lemongrass sauce

### Portugal - Palomino Pulpo 19 GF

Grilled octopus with fingerling potatoes, arugula, chorizo & chimichurri

### Tostadas de Atun 17

Tuna Tartare tostada with passion fruit soy sauce and cucumber

### España - Gambas al Ajillo 15

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

### USA - Tacos de Fish Tempura 14.50

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

### Colombia - Empanadas de Carne 13

Sirloin, potato, scallion empanadas with guajillo sauce

### México - Quesadilla de Pato 17

Duck confit, gouda cheese, avocado, pomegranate sauce

### México - Tacos de Churrasco 13.50 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 VG

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

### España - Paella de Tierra 28

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

### Cuba - Churrasco 38

Angus skirt steak topped with quail egg served with Lobster & sweet plantain Chino Latino rice topped with Saffron lime garlic mojito sauce

### Chile - Salmon Organico 29.50 GF

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

### Chile - Robalo al Sarten 32

Sautéed Branzino, baby carrots, Asparagus, Cauliflower with Sundried Tomato Chimichurri sauce

### México - Camarones y Vieras 36

Shrimp and Sea Scallops over a bed of black bean & Monterrey jack cheese raviolis topped with sweet corn chipotle-chardonnay sauce

### Peru - Lomo Saltado 29

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

### Colombia - Pollo Organico Relleno 25 GF

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

### Argentina - Costillas 30

Braised Beef Short Ribs Served Garlic Mashed Potatoes and Rioja Wine Au jus

## RAFAEL PALOMINO • CHEF PROPIETOR

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

**Pisco Sour 14**  
Capel pisco, meringue & fresh lime juice

**Hibiscus Mezcalita 15**  
Tequila, Mezcal, Blood orange, Lime, hibiscus ginger & agave

**Cucumber Mango Martini 14**  
Vodka, mango, Lime juice & cucumber

## SANGRIA

Glass 12 - Sangria Pitcher 42 (serves 4)

**White Mango**

**Strawberry Basil**

**Classic Red**

**Watermelon Sangria**

**Pumpkin and Cinnamon Sangria**

**Sparkling Cava and Strawberry**

## VINOS TINTO

**Robert Mondavi 12**  
California, Carbernet  
Sauvignon 2020

**Bodega Norton 12**  
Argentina, Malbec 2020

**Lois Latour 13**  
Burgundy, Pinot Noir 2020

**Sierra Cantabria 13**  
Rioja, Tempranillo 2018

**MUGA Reserva 375 ml (Two Glasses) 35**  
Rioja, Tempranillo and Garnacha

## VINO ROSE

**Figuiere Signature Magali 13**  
Rosé, France

## CERVEZAS

**HEINEKEN LGT HL 6**

**STELLA ARTOIS BLG 6**

**CORONA MEX 6**

**NEGRA MODELO MEX 7**

**HENIKEN ZERO HL 5**

**MODELO SEPCIAL MEX 6**

**TECATE MEX 7**

**PALM - AMBER USA 6**

**CONORA LIGHT HL 6**

**VICTORIA -MEX 6**

**DOS XX - MEX 6**

**CAPTAIN LAWRENCE IPA**

**WESTCHESTER NY 7**

## HOUSE FLIGHTS

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**UNAGED - \$24 (3 SILVER) - 10z. shots**

**RESTED - \$32 (3 REPOSADO) - 10z. shots**

**Brazilian Cosmo 14**  
Blood orange infused vodka, strawberries, lemon

**Michelada 14**  
Mexican beer, lime, seasoned Tomato Juice, Chile salt rim

**Nordés Alchemy 14**  
Nordés Gin, Lemon, Agave, Elderflower, Albariño

**Picaflor 14**  
Bulleit RYE, Lemon, Ginger & Elderflower

**Paloma Michoacan 14**  
Mezcal, Agave, Lime & Grapefruit

## MARGARITAS

**Classic 14**  
Silver tequila, orange liquor, lime & cactus nectar

**Margarita Flavors 14**  
(Classic, Mango, Blood Orange, Strawberry, Coconut)

**Spicy Ginger 14**  
Tequila, lime, crushed cherry peppers, & ginger

**Jalapeño Business 14**  
Cucumbers, Jalapeño, Tequila, Orange, Lime Juice

**Chipotle Pineapple Margarita 14**  
Freshly squeezed Limes, Silver

## VINOS BLANCOS

**Rodney Strong 12**  
California, Chardonnay 2020

**Castiñeira 13**  
Rias Baixas, Albariño 2021

**Bonterra Orgánico 12**  
Sauvignon Blanc 2022

**Bernard Defaix - Chablis Cote Lechet 38**  
Burgundy, Chardonnay

## SPARKLING

**Cava - Penades Brut**

## TEQUILAS (2 oz)

### BLANCOS

**KAH 11**  
**HERRADURA 11**  
**CABO WABO 11**  
**1800 11**  
**AVION 13**  
**PATRON 12**  
**DON JULIO 13**  
**CASA AMIGOS 14**  
**DESTILADOR 13**  
**CLASE AZUL 20**  
**JOSE CUERVO RESERVA DE LA FAMILIA 16**  
**1800 CRISTALINO 18**  
**MAESTRO DOBEL CRISTALINO 18**

### REPOSADOS

**HERRADURA 12**  
**CAMARENA 11**  
**CABO WABO 12**  
**PATRON 14**  
**MILAGRO BARREL SELECT 14**  
**1800 13**  
**TRES MUJERES 16**  
**MI CAMPO 15**  
**CINCORO 26**  
**CASA NOBLE 18**  
**CLASE AZUL 25**  
**JOSE CUERVO**

### AÑEJO

**GRAN CENTENARIO 19**  
**PATRON 15**  
**1800 14**  
**HERRADURA 14**  
**TRES GENERACIONES 15**  
**MAESTRO DOBEL 15**  
**SIETE LEGUAS 14**  
**CALLE 23 13**  
**PARTIDA 19**  
**MILAGRO BARREL SELECT 20**

### EXTRA AÑEJO

**SIETE LEGUAS DE ANTOÑO 32 (SHOT 16)**  
**DESTILADOR EXTRA 24 (SHOT 12)**  
**1942 DON JULIO 36 (SHOT 18)**  
**SAN MATIAS EXTRA AÑEJO 17**  
**BLUE NECTAR FOUNDERS BLEND 25 (ST 12)**  
**CINCORO REPOSADO 26 (SHOT 13)**  
**GRAN CORAMINO 32 (SHOT 16)**  
**JOSE CUERVO RESERVA DE LA FAMILIA 29**  
**1800 MILENIO 40 (SHOT 20)**  
**GRAN CENTENARIO LEYENDA 42 (SHOT 20)**

### MEZCAL

**PELTON DE LA MUERTE 14**  
**SE BUSCA ARTESANAL 14**  
**YUU BAAL, ESPADÍN JOVEN MEZCAL 13**  
**ILLEGAL JOVEN 13**  
**SIETE MISTERIOS ARTESANAL 13**  
**400 CONEJOS 13**

**VINTAGE - \$36 (3 AÑEJO) - 1 oz shots**

**EL PRESIDENTE - \$30**

**10z Silver 10z Reposado 10z Añejo**