

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 + 2)

México - Farm Guacamole 16 L 19 VG GF

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

Mexico - Quesadilla de Calabaza y Setas 15 V

Butternut squash, mushrooms, Oaxaca cheese, avocado & lime crema

España - Croquetas 13.50 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 12.50 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 14.95 V GF

Spanish potato omelette, onion, fried egg on top

CARNE - MEAT

España - Empanadas de Costilla 16.50

Short rib, wild mushroom, 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 - Coliflor y Setas 16.95 VG

Cauliflower, quinoa, wild mushrooms, sundried tomato pesto (no cheese)

PAELLAS

España – Paella Palomino 33.95

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

Argentina- Sonora Steak Frites 33.95 GF

Steak (9oz), fresh cut fries, chimichurri sauce

USA – Salmon a la Parrilla 32.95 GF

Norwegian salmon, quinoa tabbouleh salad, shiitake mushrooms, sweet plantain, arugula, saffron mojito sauce

Argentina- Costillas 33.95 GF

Braised beef short ribs, malanga & potato puree, Rioja au jus

España – Pierna de Cordero 29.95 GF

Braised lamb shank , Brussels sprouts, mashed potatoes, 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 - Extended Happy Hour 4pm to closing

Thursday - 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

(extended to closing on Wednesday)

PESCADOS - SEAFOOD

México- Tostada de Atun Fresco 17.50

Fresh tuna, jicama and mango salsita on corn tortilla

Portugal- Palomino Pulpo 22

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 Pescado 16.50 GF

Crispy mahi mahi (GF flour), cabbage, avocado wasabi sauce, corn tortilla

Peru - Crudo de Camaron y Pulpo 17.95 GF

Shrimp, octopus, charred tomato garlic citrus, plantain chips

ENSALADAS - SALADS

Perú - Calamari Salad 18.95

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

USA - Ensalada de Remolacha 16.50 GF V

Roasted beets, seasonal greens, goat cheese, pomegranate, almonds, blood orange vinaigrette

Chile - Ensalada de Pera 16.95 GF V

Poached pear, seasonal greens, 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

Cuba – Churrasco 39.95

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

Peru – Lomo Saltado 32.95

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

México- Camarones y Vieras 36.95

Shrimp and sea scallops, black bean & Monterrey jack cheese ravioli, sweet corn chipotle-chardonnay sauce

Colombia– Pollo Relleno 26.95

Chicken stuffed with sweet plantain, goat cheese, peppers & chorizo with saffron mashed potatoes & sweet sherry sauce

Additional sauce +2

Chimichurri / Lobster Mojito / Saffron Mojito /

Sundried Tomato Pesto

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

Don Hugo Spritz 17
Cava, Elderflower liquor, mint, club soda

The Mexican Old Fashioned 17
Reposado tequila, orange, Angustura bitters, brown sugar

Mojito 17
Muddled mint, lime, sugar & white rum

Caipirinha 17
Cachaça, fresh lime juice, sugar

Pisco Sour 17
Capel pisco, meringue, fresh lime juice

Brazilian Cosmo 17
Blood orange vodka, strawberry, lemon

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

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

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

Paloma Michoacan 17
Mezcal, agave, lime, grapefruit

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

MARGARITAS

Classic 15
Silver tequila, orange liqueur, lime, cactus nectar

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 15 Pitcher 49 (serves 4)

- White Mango
- Classic Red
- Strawberry Basil
- Pumpkin Spice
- 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

Mas Fi Brut Cava 12
Penedès, Spain

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 2025

Bodega Norton 15
Argentina, Malbec 2025

Bodegas LAN Crianza 15
Rioja, Tempranillo 2025

Louis Latour 15
Burgundy, Pinot Noir 2025

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

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

TEQUILAS (2 oz per shot)

BLANCO

- G4 de Madera Premium 15
- Lost Lore, Hasta la Raiz 13
- Cabo Wabo 13
- Herradura 13
- 1800 14
- Patron 14
- Don Julio 14
- Destilador 13
- Casamigos 15
- Clase Azul 20
- Don Fulano 15

AÑEJO

- Codigo 1530 45
- Herradura 14
- 1800 14
- Gran Centenario 19
- Tres Generaciones 16
- Maestro Dobel 15
- Siete Leguas 15
- Patron 17
- Mijenta 16
- Partida 19
- Milagro Barrel Select 20

REPOSADO

- Cascanes No.9 24
- Insólito 14
- ArteNOM Selección de 1414 19
- Cabo Wabo 13
- Herradura 14
- 1800 14
- Patron 16
- Milagro Barrel Select 14
- Camarena 13
- Mi Campo 15
- Don Fulano 16
- Cincoro 26
- Casa Noble 18
- Clase Azul 25
- El Tesoro 15

EXTRA AÑEJO & PREMIUM

- San Matias Extra Añejo 17
- Destilador Extra 24 (1 oz - 12)
- Cincoro Reposado 26 (1 oz - 13)
- 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)

MEZCAL

- Illegal Joven 13
- Yuu Baal, Espadin Joven 13
- Siete Misterios Artesanal 13
- 400 Conejos 13
- Se Busca Artesanal 14

MOCKTAILS 8

Spicy Virgin Bloody Mary
Tomato juice, spices, celery

Ginger Mango Limonada
Lemon juice, mango puree, fresh ginger

Virgin Sangria
Cider, cranberry juice, diced apples, oranges, sparkling water

Virgin Mojito
Lime juice, muddled mint, sparkling water

Cucumber Basil Spritz
Muddled cucumber, fresh basil, sparkling water

Strawberry Fizz
Strawberry, lemon juice, hibiscus tea, simple syrup