

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

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

USA – Ensalada de Remolacha 16.50 GF V

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

España – Croquetas 12 V

Goat cheese croquettes drizzled with guava sauce

España – Setas al Ajillo 14.50 VG

Wild mushrooms, garlic, olive oil

España –Brussels Sprouts 16 V

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

Colombia –Yucca 10 V

Crispy fried yucca, chipotle aioli

Peru – Quinoa Empanadas 15.50 V

Roasted eggplant, quinoa, goat cheese, chocolate vinaigrette

España– Eggplant Meatballs 16.50 V

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

Argentina – Pan de Masa Madre con Tomate Seco 5.50 V

Sourdough bread, sundried tomato chimichurri

COCAS – FLATBREADS

Argentina – Bistec y Setas 16.50

Skirt steak, shiitake mushrooms, cherry tomatoes, chimichurri sauce, gouda and Parmesan cheeses

Chile – Camarón y Tomate seco 16.50

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 28.95 GF

Chef Palomino’s signature seafood paella with shrimp, clams, mussels, & chorizo, saffron rice and sofrito sauce

Lobster + 15

For Two (with lobster) 79



PLATOS FUERTES

México– Robalo al Pastor 31.95

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

Chile – Salmon a la Parrilla 29.95 GF

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

España – Pierna de Cordero 31.95

Braised lamb shank , butternut squash & sweet plantain mash, arugula, Rioja au jus

Argentina– Rigatoni Bolognese 23.95

Ground beef & chorizo, parmesan, basil, olive oil

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

OUR SPECIALS

Monday – Classic Margarita \$6

Tuesday – All Tacos \$12

Wednesday – 50% off wine bottles

Friday – Paella Prix Fixe \$36.95 & Live Jazz

Saturday – Lunch from 11:30am to 3pm

Sunday – Brunch & Live Jazz

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

Chile – Sonora Crudo 18

Thinly sliced fresh salmon, avocado, aji amarillo & citrus juice

Portugal– Palomino Pulpo 21.00 GF

Grilled octopus, fingerling potatoes, arugula, chorizo & chimichurri

Mexico – Tacos de Camaron 15.95

Shrimp, guajillo sauce, pico de gallo, fresh radish, corn tortilla

USA– Tacos de Fish Tempura 15.50

Crispy mahi mahi, cabbage, lime cilantro aioli, corn tortilla

Perú – Calamari Salad 18.95

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

Perú – Tartar de Atún con Aguacate 17.95

Tuna tartare. avocado, crispy ginger rice cake, sesame seeds

CARNE – MEAT

Colombia – Empanadas de Carne 15.50

Sirloin, potato, scallion empanadas with guajillo sauce

México– Quesadilla de Pato 18.95

Duck confit, gouda cheese, avocado, pomegranate sauce

Puerto Rico – Croquetas de Plátano 12.50

Sweet plantain & chorizo croquettes, coconut & aji amarillo

USA–Vegan Paella 25.95 VG

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

España – Paella de Tierra 29.95 GF

Rice, duck confit, pork tenderloin, chicken. chorizo, sweet peas

Argentina– Costillas 32.95 GF

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

Peru – Lomo Saltado 32.95

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

Colombia– Pollo Relleno 27 .95 GF

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

Argentina– Sonora Steak Frites 31.95 GF

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

Cuba – Churrasco 39.95

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

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 15**
Muddled mint, lime, sugar & white rum
(classic, mango, passion fruit, coconut)
- Caipirinha 15**
Cachaça, fresh lime juice, sugar
- Apple Tree Martini 15**
Apple infused vodka, St. Germain, prickly pear, fresh lime juice
- Pisco Sour 15**
Capel pisco, meringue, fresh lime juice
- Manzanilla 15**
Chamomile infused gin, Liquor 43, lime, honey
- Hibiscus Mezcalita 15**
Tequila, Mezcal, blood orange, lime, hibiscus ginger, agave
- Cucumber Mango Martini 15**
Cucumber infused vodka, mango puree, fresh lime juice
- Picaflor 15**
Bulleit RYE, lemon, ginger, Elderflower
- Paloma Michoacan 15**
Mezcal, agave, lime, grapefruit
- Brazilian Cosmo 15**
Blood orange vodka, strawberry, lemon
- Michelada 14**
Mexican beer, lime, seasoned tomato juice, chile salt rim

MARGARITAS

- Classic 14**
Silver tequila, orange liqueur, lime, cactus nectar
- Flavored Margarita 14**
Your choice of passion fruit, mango, blood orange, strawberry, or coconut
- Spicy Ginger 14**
Tequila, lime, crushed cherry peppers, ginger
- Jalapeño Business 14**
Cucumber, jalapeño, tequila, orange, lime juice
- Seño-Rita Picante 14**
Mezcal, Ancho chile liquor, prickly pear, squeezed orange

SANGRIA

- Glass 13 Pitcher 44 (serves 4)**
- White Mango**
- Classic Red**
- Strawberry Basil**
- Pumpkin and Cinnamon**
- Sparkling Cava and Strawberry**

CERVEZA

- Bottle 7**
- Corona**

Corona Light

Negra Modelo

Modelo Especial

Tecate

Victoria
- Dos XX**

Heineken

Heineken Light

Heineken Zero

Stella Artois

Captain Lawrence IPA

VINOS

SPARKLING

- Cava 12**
Penedes Brut

ROSE

- Figüière Signature Magali 14**
Rosé, France

BLANCOS

- Rodney Strong 13**
California, Chardonnay 2022
- Castiñeira 14**
Rias Baixas, Albariño 2023
- Bonterra Organic 13**
California, Sauvignon Blanc 2023

TINTO

- Robert Mondavi 13**
California, Cabernet Sauvignon 2022
- Bodega Norton 13**
Argentina, Malbec 2023
- LAN Crianza 14**
Rioja, Tempranillo 2021
- Louis Latour 14**
Burgundy, Pinot Noir 2023
- Muga Reserva 36**
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 11**
- Herradura 12**
- 1800 12**
- Patron 12**
- Avion 13**
- Don Julio 13**
- Destilador 13**
- Tres Generaciones 14**
- Casamigos 14**
- Jose Cuervo Reserva de la Familia 16**

AÑEJO

- Herradura 14**
- 1800 14**
- Cabo Wabo 15**
- Tres Generaciones 15**
- Maestro Dobel 15**
- Siete Leguas 15**
- Patron 16**
- Don Julio 16**
- Casamigos 17**
- Milagro Barrel Select 20**

CRISTALINO

- Jose Cuervo Platino 17**
- 1800 Cristalino 18**
- Maestro Dobel Añejo Diamond 18**
- Maestro Dobel Extra Añejo**
- Cristalino 20**

REPOSADO

- Cabo Wabo 12**
- Herradura 13**
- 1800 13**
- Patron 14**
- Milagro Barrel Select 14**
- Don Julio 15**
- Mi Campo 15**
- IXA 15**
- Casamigos 15**
- Jose Cuervo Reserva de la Familia 19**
- EXTRA AÑEJO & PREMIUM**
- San Matias Extra Añejo 17**
- Clase Azul Silver 20**
- Clase Azul Reposado 25**
- 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)**

MEZCAL

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

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