



VERDURAS VEGETABLES

México - Guacamole 14 | 19 VG

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

México - Farm Guacamole 16 | 20 VG GF

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

España - Pan con Tomate 8 VG

Spanish style tomato and herb coca drizzled with olive oil

España - Croquetas 10 V

Goat cheese croquettes drizzled with guava sauce

España - Tia Gloria's Tortilla 9 V

Spanish omelette made of egg, potato, and onion

España - Brussels Sprouts 14 V

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

Perú - Quinoa Empanadas 13.50 V

Roasted eggplant, quinoa, goat cheese, served with chocolate vinaigrette

Colombia - Yucca 9 VG GF

Colombian styled crispy fried yucca with chipotle aioli

USA - Ensalada Fresca 15 VG GF

Heirloom tomatoes, red onion, cucumber, housemade vegan feta topped with white balsamic champagne vinaigrette

España - Eggplant Meatballs 14 V

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

México - Trío Color Pico de Gallo 8 VG GF

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 - Berenjena al Horno 14 VG

Braised eggplant drizzled with sundried tomato chili sauce and topped with crushed peanuts

CARNE MEAT

México - Tacos de Churrasco 13.50 GF

Grilled skirt steak, mushrooms, chopped lettuce & cilantro sauce

España - Empanadas de Carne 13 GF

Sirloin, potato, scallion empanadas with guajillo sauce

México - Quesadilla de Pato 17

Duck Confit, Cheddar, avocado & Corn Salsita and Pomegranate Glaze

España - Albondigas de Cordero 14

Lamb meatballs served with Romesco sauce and Manchego cheese and almonds

Puerto Rico - Croquetas de Plátano 12.50 V

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

GF Gluten Free **V** Vegetarian **VG** Vegan

Our Food may contain nuts, egg, gluten, or shellfish. Please advise your server if you have any food allergies or concerns!

PAELLAS

España - Paella de Tierra 27 GF

made with duck, pork, chicken, chorizo, sweet peas, & saffron rice

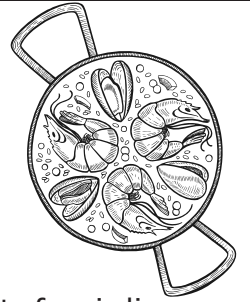
USA - Vegan Paella 22.50 VG

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

España - Paella Palomino 42 GF

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

España - Paella Palomino for Two 76 GF



PESCADOS

Y MARISCOS SEAFOOD

México - Tostadas de Atún 17

Tuna Tartare tostada with passionfruit soy sauce and cucumber

Perú - Calamari Salad 18

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

España - Gambas al Ajillo 15

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

Portugal - Palomino Pulpo 19 GF

Grilled octopus served with fingerling potatoes, arugula, diced chorizo & chimichurri

México - Fish Tempura Tacos 14.50

Crispy mahi-mahi, cabbage, and lime-cilantro aioli in a flour tortilla

Chilean Salmon Tartare 13

served on coconut purple rice toast with Pommery mustard sauce + capers

Ceviche of the Day

Ask your server for details

Brazil - Coconut Shrimp 16

served with sweet plantains and Chino Latino lemongrass sauce

PLATOS FUERTES ENTRÉES

Chile - Salmon 29.50 GF

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

Cuba - Churrasco 37

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

USA - Branzino 32

Served with asparagus-shrimp risotto with Lobster Chardonnay sauce

Perú - Lomo Saltado 28

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

México - Camarones y Vieira 36

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

Colombia - Pollo Relleno 25 GF

Chicken stuffed with sweet plantain, goat cheese, peppers, chorizo and a side of saffron mashed potatoes topped with sweet sherry sauce

USA - Braised Short Ribs 30

Served with Rioja wine reduction sauce jus with homemade Butternut squash gnocchi

CÓCTELES DE LA CASA

Mojito 13

Rum, Mint,

Caipirinha 13

Pitu cachaca sugar + fresh lime juice

Nordés Alchemy 13

Nordés Gin, Lemon, Agave, Elderflower, Albariño

Hibiscus Mezcalita 13

Tequila, Mezcal, Blood orange, Lime, hibiscus ginger agave

Picaflor 13

Bulleit RYE, Lemon, Ginger & Elderflower

Cucumber Mango Martini 13

Cucumber-infused vodka, mango purée, lime juice & cucumber

Pisco Sour 13

Capel pisco, meringue + fresh lime juice

Brazilian Cosmo 13

Blood orange vodka, strawberries, lemon with a sugared sugared rim

Paloma Michoacan 13

Mezcal, Agave, Lime + Grapefruit

Watermelon Martini 13

Vodka, Watermelon + Lime Juice

MARGARITAS

Classic 13

Silver tequila, orange liquor, lime + cactus nectar

Chipotle Pineapple 13

Freshly squeezed Limes, Silver Tequila, Pineapple, Chipotle + Agave Nectar

Spicy Ginger 13

Tequila, lime, crushed cherry peppers + ginger

Jalapeño Business 13

Tequila, jalapeño, cucumber, agave + lime juice

VINOS BLANCOS

Rodney Strong 13

California, Chardonnay 2018

Bonterra Organico 12

Sauvignon Blanc 2020

Castiñeira 12

Rias Baixas, Albariño 2018

Bernard Defaix Chablis Cote Lechet 38

Burgundy, Chardonnay (375 ml bottle)

VINOS TINTOS

Robert Mondavi 12

California, Carbernet Sauvignon 2019

Bodega Norton 12

Argentina, Malbec 2020

Joel Goet 13

California, Pinot Noir 2018

Sierra Cantabria 13

Rioja, Tempranillo 2018

MUGA Reserva 375 ml (Serves 2) 35

Rioja, Tempranillo and Garnacha 2018

SANGRIA

Classic Red Sangria

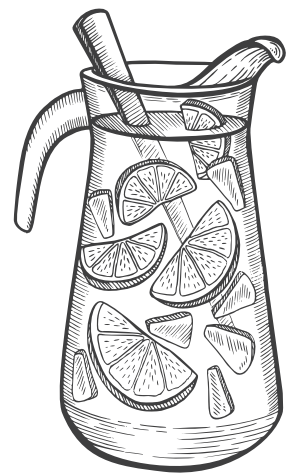
White Mango Sangria

Cava Sangria

Strawberry Basil Sangria

Blood Orange Berry

Glass 12 - Pitcher 42



SPARKLING + ROSE

Cava - Penades Brut Magali 13

Figuiere Signature Rose 13

Sauvignon Blanc 2020

CERVEZA

Negra Modelo 8

Heineken Light 6

Stella Artois BLG 6

Corona Mex 6

Heinken Zero HL 6

Modelo Special Mex 6

Tecate Mex 7

Palm - Amber USA 8

Corona Light HL 6

Dos XX - Mex 6

Captain Lawrence IPA Westchester 7