

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 15 V
Butternut squash, 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

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.

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 con Garbanzos 21.95 GF
Grilled octopus, garbanzo beans, sweet peas, arugula, chimichurri sauce

España - Gambas al Ajillo 23
Spanish style shrimp with garlic, olive oil &red pepper flakes, sourdough toast

USA- Tacos de Pescado 16.50 GF
Seared mahi mahi, cabbage, avocado, pico de gallo, 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

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
- El Dorado Negroni 17**
Mezcal, Campari, sweet vermouth, orange peel
- Mojito 17**
Muddled mint, lime, sugar & white rum
- Caipirinha 17**
Cachaça, fresh lime juice, sugar
- Pisco Sour 17**
Capel pisco, meringue, fresh lime juice
- Lychee Martini 17**
Indigo gin, lychee, lemon juice, agave
- Hibiscus Mezcalita 17**
Tequila, 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 16 Pitcher 49 (serves 4)

White Mango

Classic Red

Strawberry Basil

Pumpkin Spice

Sparkling Cava and Strawberry

CERVEZA

- Bottle 8**
- Corona**

Corona Light

Negra Modelo

Modelo Especial

Tecate

Victoria
- Dos XX**

Heineken

Heineken Light

Heineken Zero

Stella Artois

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
- Sierra Cantabria 15**
Rioja, Tempranillo 2022

Louis Latour 15
Burgundy, Pinot Noir 2025
- Muga Reserva 38**
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**
- 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**
- Ilegal 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