

TAPAS

VERDURAS - VEGETABLES

México - Guacamole 15 L 21 VG

Fresh avocado, tomato, red onion, cilantro, lime juice served with yellow corn tortilla chips
(Additional corn tortilla chips + 1.50)

México - Farm Guacamole 16 L 20 VG

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

España - Sonora Caesar Salad 13.95 GF

Romaine, Manchego cheese, white anchovies, malanga chips, Champagne vinaigrette

USA - Ensalada de Remolacha 14.50 GF

Roasted beets, watermelon, arugula, goat cheese, almonds, blood orange vinaigrette

España - Croquetas 11 V

Goat cheese croquettes drizzled with guava sauce

España-Tía Gloria's Tortilla con aceite de trufa 12 V GF

Spanish potato omelette, onion, truffle oil

España - Brussels Sprouts 15.50 V

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

Colombia - Yuca 10 V

Crispy fried yuca, chipotle aioli

Peru - Quinoa Empanadas 14.50 V

Roasted eggplant, quinoa, goat cheese, chocolate vinaigrette

España - Eggplant Meatballs 15 V

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

PESCADOS - SEAFOOD

Brazil - Coconut Shrimp 16

Served with sweet plantain slices and Chino Latino lemongrass sauce

Portugal- Palomino Pulpo 20 GF

Grilled octopus with fingerling potatoes, arugula, chorizo & chimichurri

Tostadas de Atun 18

Tuna tartare tostada with passion fruit soy sauce and cucumber

España - Gambas al Ajillo 15.50

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

USA- Tacos de Fish Tempura 15.50

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 15.50

Blue crab croquettes with whole grain mustard aioli

CARNE - MEAT

Cuba -El Cubano Pequeño 12.95

Mini Cuban sandwiches with pork, ham, pickles, Swiss cheese on pullman bread

Colombia - Empanadas de Carne 15.50

Sirloin, potato, scallion empanadas with guajillo sauce

México- Quesadilla de Pato 18.50

Duck confit, gouda cheese, avocado, pomegranate sauce

México - Tacos de Churrasco 15.50 GF

Grilled skirt steak, mushrooms, chopped lettuce & cilantro sauce

Puerto Rico - Croquetas de Plátano 12.50

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

PAELLAS



USA-Vegan Paella 23.50 VG

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

España - Paella de Tierra 29 GF

Rice, duck confit, pork tenderloin, chicken, chorizo, rice, and sweet peas

España - Paella Palomino 45 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

Peru - Pargo Rojo al Sartén 34 GF

Pan seared red snapper with artichoke, almond & sweet plantain mofongo

Chile- Robalo al Sartén 32 GF

Branzino, Manchego, mushrooms & shrimp risotto with lobster habanero sauce

México- Camarones y Vieras 36

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

Chile - Salmon a la Parrilla 29.50 GF

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

Peru - Lomo Saltado 29.50

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

Argentina- Costillas 32 GF

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

Argentina- Steak con Yuca 44

NY Strip, fried yuca, chimichurri

Cuba - Churrasco 39.50

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

Colombia- Pollo Relleno 25.50 GF

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

RAFAEL PALOMINO • CHEF / PROPRIETOR

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

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
(classic, mango, black cherry, strawberry,
coconut)

Caipirinha 14

Cachaça, fresh lime juice, sugar

Tamarillo Caipirinha 14

Cachaça, fresh lime juice, sugar, tamarillo

Pisco Sour 14

Capel pisco, meringue, fresh lime juice

Spicy Llama 14

Pisco, lime, Peruvian yellow pepper, grilled
pineapple

Hibiscus Mezcalita 14

Tequila, Mezcal, blood orange, lime, hibiscus
ginger, agave

Cucumber Mango Martini 14

Cucumber infused vodka, mango puree, fresh
lime juice

Picaflor 14

Bulleit RYE, lemon, ginger, Elderflower

Paloma Michoacan 14

Mezcal, agave, lime, grapefruit

Brazilian Cosmo 14

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 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 Light

Heineken Zero

Stella Artois

Captain Lawrence

IPA

Palm Amber

VINOS

SPARKLING

Cava 12

Penedes Brut

ROSE

Figüère Signature Magali 14

Rosé, France

BLANCOS

Rodney Strong 13

California, Chardonnay 2022

Castiñeira 14

Rias Baixas, Albariño 2022

Bonterra Organic 13

California, Sauvignon Blanc 2023

TINTO

Robert Mondavi 13

California, Cabernet Sauvignon 2021

Bodega Norton 13

Argentina, Malbec 2021

LAN Crianza 14

Rioja, Tempranillo 2020

Louis Latour 14

Burgundy, Pinot Noir 2022

Muga Reserva 36

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

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

WEEKLY SPECIALS

Wednesday

Half off all bottles of wine
under \$100 and no corkage fee

Thursday

Flamenco music &
parrillada for two \$72

Friday

Live jazz & paella
prix fixe \$36.95

Sunday

Live jazz &
Sunday Brunch

HAPPY HOUR

Available Tuesday-Friday from 4pm - 7pm at the bar & lounge