

AUTHENTIC *regional dishes*

HOUSE SPECIALITIES

Puerco Cubano en Mojo – Marinated slow-roasted pork shank with Cuban black beans, steamed rice and sweet potato-plantain mash 29 *gf*

Chicken Andaluia and Cous Cous –Marinated roasted chicken with olives, capers, garlic, bay leaves, oregano and white wine served over Moroccan cous cous with roasted baby carrots 21

Asado – Argentinian asado of marinated and grilled Flat Iron steak, braised pork belly, lamb chops, patatas bravas, chimichurri sauce and grilled shishito peppers 35 *gf*

Salmon – Pumpkin seed crusted salmon filet, topped with a tomato saffron sauce, served with potato and seasonal vegetables 30 *gf*

CEVICHE

Ahi Tuna Tartar – Fresh diced Ahi tuna tartar, diced pineapple, cashews, spicy sesame-soy vinaigrette guacamole, daikon sprouts 14

Peruvian Ceviche – Fresh white fish marinated in fresh lime juice, red onion, fresh ginger, chili arbol, sea salt 14 *gf*

Shrimp Aguachile Ceviche –Avocado, cucumber, celery, lime juice and cilantro 15 *gf*

Ceviche Sampler Trio 35

PAELLA

Paella Cascal – Imported Spanish Bomba rice cooked in smoked paprika sofrito and saffron spice with chicken, pork, chorizo sausage, shrimp, mussels, clams, peas, piquillo peppers **sm 29 lg 49** *gf*

Paella Marinera – Imported Spanish Bomba rice cooked in saffron and shellfish stock with clams, mussels, fresh fish, shrimp, calamari, octopus and crab claws **sm 35 lg 53** *gf*

Paella Rustica –Imported Spanish Bomba rice infused with saffron spice and chicken stock with Duck Confit, Roasted lamb, chorizo, asparagus, assorted mushrooms and piquillo peppers **sm 31 lg 49** *gf*

Seasonal Vegetable Paella – Imported Bomba rice infused with Saffron spice and vegetable stock with assorted mushrooms, asparagus and seasonal vegetables topped with a Romesco sauce **sm 14 lg 21** *gf*

SIDE DISHES

Cuban black beans and white rice 7 *gf*

Spanish fries with harissa aioli 8 *gf*

Sweet potato-plantain mash 7 *gf*

Sautéed spinach, currants, sherry 7 *gf*

Spanish tortilla with garlic aioli 7.5 *gf*

Shishito grilled peppers 7 *gf*