

# 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*

**Lamb Shank** – Braised lamb shank with caramelized onions and mint chimichurri served with saffron mashed potatoes and roasted baby carrots 31

**Asado** – Argentinian asado of marinated and grilled Flat Iron steak, braised pork belly, lamb chops, patatas bravas, chimichurri sauce and grilled shishito peppers 39 *gf*

**Salmon** – Pumpkin seed crusted salmon filet, topped with a tomato saffron sauce, served with potato and seasonal vegetables 32 *gf*

## CEVICHE

**Ahi Tuna Tartar** – Fresh diced Ahi tuna tartar, diced pineapple, cashews, spicy sesame-soy vinaigrette guacamole, daikon sprouts 15

**Peruvian Ceviche** – Fresh white fish marinated in fresh lime juice, red onion, fresh ginger, chili arbol, sea salt 15 *gf*

**Octopus Ceviche** – Avocado, cucumber, tomato, lime juice, cilantro and Aji Amarillo chili 15 *gf*

## Ceviche Sampler Trio 36

## 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 31 lg 50** *gf*

**Paella Marinera** – Imported Spanish Bomba rice cooked in saffron and shellfish stock with clams, mussels, fresh fish, shrimp, calamari and octopus **sm 37 lg 55** *gf*

**Paella Rustica** – Imported Spanish Bomba rice infused with saffron spice and chicken stock with braised pork, lamb, chorizo, morcilla, green beans, garbanzos sofrito and piquillo peppers **sm 32 lg 49** *gf*

**Seasonal Vegetable Paella** – Imported Bomba rice infused with Saffron spice and vegetable stock with assorted mushrooms and seasonal vegetables topped with a Romesco sauce **sm 15 lg 22** *gf*

## SIDE DISHES

Cuban black beans and white rice 7 *gf*

Sweet potato-plantain mash 8 *gf*

Spanish tortilla with Saffron aioli 7.5 *gf*

Spanish fries with harissa aioli 9 *gf*

Sautéed spinach, currants, sherry 8 *gf*

Shishito grilled peppers 9 *gf*