A CULINARY JOURNEY THROUGH LATIN AMERICA & THE CARIBBEAN

MEXICO

TACOS AL PASTOR $14
Achiote & spice marinated pork, corn tortillas, fresh cilantro, mixed tomato salsa, roasted pineapple relish

ENCHILADAS $14
Corn tortillas, shredded chicken, dried chili sauce, radish, pickled onion

SPICY TUNA $18
Yellowfin tuna, chipotle adobo, avocado, cucumber, onion, tortilla chip, tajin-lime

AL AJILLO PRAWNS [SF] $24
Sautéed with garlic & chili flakes, mushroom, parsley, olive oil

JAMAICA

JERK CHICKEN $16
Grilled chicken thigh, homemade jerk seasoning, pineapple, mint & habanero relish

JAMAICAN RIBS $26
Slow cooked pork ribs, Caribbean rub, spiced BBQ sauce, roasted potato

DOMINICAN REPUBLIC

PAN SEARED SNAPPER [D] $22
Bisque, coconut milk, sweet potato, corn & tomato relish

BELIZE

SEAFOOD TAPADO [G SF] $24
Caribbean style red snapper, shrimp, mussel, corn, thyme oil, ciabatta bread

CUBA

ROPA VIEJA [D] $22
Slow-cooked beef, fried plantain, ground beans, pico de gallo, smoked cheese

VENEZUELA

CACHAPAS [D V] $14
Soft corn tortillas, cheese, cilantro custard

COLOMBIA

SUGAR CANE BRISKET [G] $24
Slow roasted brisket, plantain & coconut rice, patacones

COSTA RICA

CALDOSA DEL PUERTO [SF] $14
Seafood ceviche, bell peppers, cilantro, onion, tortilla chip, spicy sauce

HOMEMADE PATTIES - 4 pcs [G] $18
Beef empanada, homemade spicy coconut sauce

ROASTED PORK [G] $16
Rice, red beans, pork rind, pico de gallo, guacamole, tortilla chip

RICE & BEANS WITH CHICKEN $20
Spicy coconut sauce, sweet fried plantain

PASTELILLOS - 2 pcs [D G V] $12
Corn filled empanadas, sautéed onion, basil

GALLOS [VG] $14
Soft bean tortillas, potato stew, pickled onion, jalapeño peppers, cilantro

BRAZIL

PALMITO SALAD [V] $14
Avocado, tomato, cucumber, roasted corn, red onion, lemon vinaigrette
Add protein:
Shrimp $10, Beef $10, Chicken breast $8

CHEESE BITES - 4 pcs [D G V] $14
Tapioca and smoked cheese dices, spicy guava sauce

SMOKED CHURRASCO [D] $30
Pan-seared striploin, fried yucca, farofa, mojo sauce

PERU

CEVICHE PERUANO $18
Catch of the day, citrus & ginger leche de tigre, onion, cilantro, crispy corn, sweet potato

AJI DE GALLINA [D G] $22
Shredded chicken, yellow chili pepper sauce, garlic, white rice, fried potato, olives, egg

ARROZ CHAUFA [G SF] $22
Beef, shrimp, sesame, soy sauce, chopped egg, spring vegetables, crispy wonton, oyster sauce
Vegetarian option available

ARGENTINA

PROVOLETA [D G V] $16
Melted provolone cheese, sundried tomato chimichurri, sourdough bread

BONDIOLA SANDWICH [D G] $22
Beer-braised pork, caramelized onion, Emmental cheese, creole sauce

CHILE

SKIRT STEAK $30
Roasted baby potato, fried egg, chimichurri, rustic tomato sauce

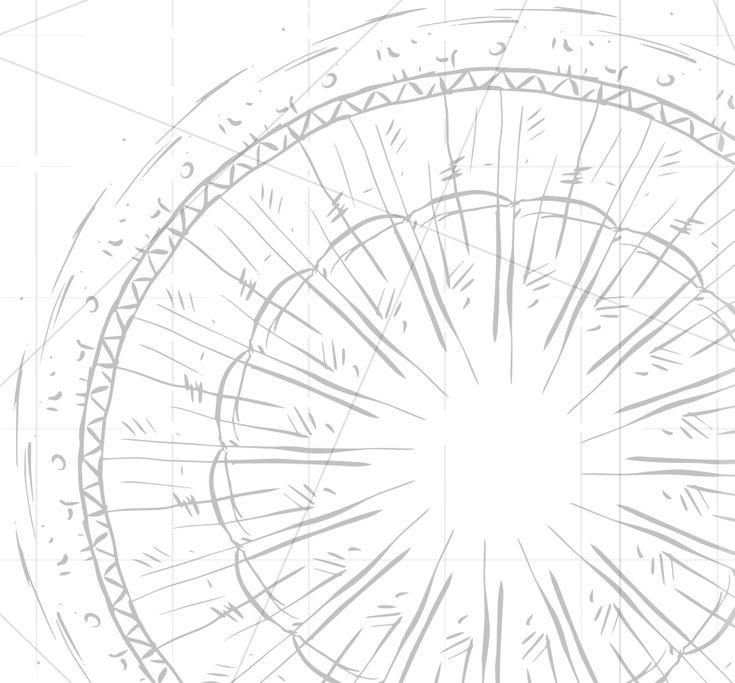
ROASTED OCTOPUS [D] $22
Roasted sweet potato, red onion, pebre sauce

Allergy indicators:
Contains [D] dairy [G] gluten [N] nuts [SF] shellfish [V] vegetarian [VG] vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge

CHAO

PESCAO

TAPAS BAR