

### Soups

cup 3.00 bowl 4.25

### **Traditional Chicken Rice Tortilla and Avocado**

### Appetizers

**Crisp Nachos with Baked Jack Cheese** 7.50  
a white bean purée, sour cream, and guacamole

**Quesadillas** served with sour cream 6.25

Choose one ingredient add 1.25 for each additional

Chicken / Pork / Sun Dried Tomato/Mushroom

**Beef Quesadilla** served with sour cream 7.25

**Shrimp Quesadilla** served with sour cream 7.00

**Coconut Breaded Shrimp (5)** 8.00  
with a tomatillo sauce

**Lemon and Pepper Fried Calamari** 7.75  
with a charred tomato sauce

### Empanadas (2)

**Chicken** with guacamole 5.25

**Cheese** with pico de gallo 5.00

**Pulled Pork** with onion bbq 5.25

**Beef** with charred tomato bbq 6.00

**Seafood** with spicy tomato salsa 6.50

### Appetizer Platters

**Picadillo Platter** No Substitutions. 31.00  
chicken chicharron, fried calamari,  
1 chicken and 1 cheese empanada,  
sun dried tomato quesadilla, tostones,  
and tamarind glazed chorizo, served with  
garlic mojo, tomatillo salsa and sour cream

**Empanada Sampler (5 pieces, 1 of each)** 14.00

**Fried Calamari** 16.00

**Chicken Chicharron** 11.00

**Tamarind Glazed Chorizo** 10.00

### Salads

Add Fresh Sliced Avocado 2.00

**House Salad** 6.00  
baby greens with cherry tomatoes, onions,  
and white beans, with a cilantro lime vinaigrette

**Spinach Salad** 7.00  
baby spinach with sun dried tomato,  
garlic croutons, and a Parmesan garlic dressing

**Serrano Ham Wrapped Goat Cheese** 8.00  
over baby greens with roasted beets  
and a garlic shallot vinaigrette

**Grilled Marinated Chicken Breast** 10.00  
over baby greens with roasted tomatoes  
and onions with a smoked tomato vinaigrette

**Grilled Shrimp** 14.00  
over baby spinach with sun dried tomato,  
garlic croutons, and a Parmesan garlic dressing

**Avocado Crusted Tuna** 16.00  
with mango and crumbled feta cheese  
over baby spinach with a raspberry chipotle  
vinaigrette

All Items Are Prepared Fresh To Order Please Allow Time.  
Parties of 6 or more are subject to 18% gratuity. Not responsible for personal property.

### Entrees

<b>Argentine Skirt Steak</b> with a sun dried tomato chimichurri and mashed potatoes	16.00	<b>Oven Roasted Chicken</b> with a house dipping sauce and rice	half 12.00 whole 17.00
<b>Grilled Adobo Spiced Pork Chop</b> with a citrus chipotle sauce and rice	14.00	<b>Avocado Crusted Seared Tuna</b> with a carrot ginger sauce and rice	17.00
<b>Pollo Sazon</b> with a sun dried tomato chimichurri sauce and rice	12.00	<b>Mixed Grill Platter</b> skirt steak, chicken breast, chorizo, and shrimp with rice	28.00
<b>Grilled Marinated Shrimp</b> with a citrus salsa and rice	16.00	<b>Grilled Rack of Lamb</b> with a raspberry chipotle sauce and Parmesan crusted asparagus	20.00
<b>16 oz. Dry Aged Ribeye</b> with a jalapeno butter and potato chorizo croquettes	25.00	<b>Roasted Salmon</b> with an herb yogurt sauce and roasted peppers with rice	16.00

### Rice Dishes

<b>Morros y Cristianos</b> Cuban black beans with white rice	6.00	<b>Seafood Paella</b> shrimp, clams, mussels, and calamari	18.00
<b>Arroz con Pollo</b> chicken and sofrito tossed in Spanish Rice	11.00	<b>Paella Valenciana</b> chicken, chorizo, shrimp, clams, mussels, and calamari	30.00
<b>Arroz con Camarones</b> shrimp tossed in Spanish rice	15.00		

### Side Dishes

<b>Guacamole</b> with tortilla chips	6.75	<b>Plantain Chips</b>	3.00	<b>Black Beans</b>	2.75
<b>Pico de Gallo</b> with tortilla chips	6.50	<b>Maduros</b>	3.00	<b>White Rice</b>	2.75
<b>White Bean Dip</b> with tortilla chips	5.00	<b>Tostones</b>	3.00	<b>Yellow Rice</b>	2.75
		<b>Grilled Asparagus</b>	4.00	<b>Baby Greens Salad</b>	3.00
		<b>Mashed Potatoes</b>	3.00	<b>Roasted Beets</b>	3.00
		<b>Hand Cut French Fries</b>	3.00		

The consumption of raw or uncooked foods could increase the risk of food borne illness especially in vulnerable consumers.

### Sandwiches

Served with plantain chips

No Substitutions

"L" served for lunch only

<b>Seared Salmon Burger</b>	9.00
<i>with baby spinach , onion, and roasted tomatoes, with a golden raisin mustard</i>	
<b>Portobello Mushroom Burger*</b>	6.00
<i>with baby greens, tomato, onions, and an herb mayonnaise</i>	
<b>Cuban Sandwich</b>	6.75
<i>with roast pork, ham, Swiss cheese, and pickles</i>	
<b>Vegetable Burger*</b>	6.75
<i>with baby greens, ,tomato, onions, and a tomatillo yogurt sauce</i>	
<b>La Vuelta ½ lb. Burger</b>	8.50
<i>with lettuce, tomatoes, caramelized onions and an herb mayonnaise with hand cut French fries. add cheese 1.50, bacon 2.00, avocado 2.00</i>	

<b>Shrimp or Chicken Club</b>	8.75(L)
<i>with lettuce, tomatoes, bacon caramelized onions, and avocado with a honey chipotle sauce</i>	

<b>Pressed Steak Sandwich</b>	7.75(L)
<i>with Swiss cheese, caramelized onions, and a garlic spread</i>	

<b>Ancho Buttermilk Fried Chicken</b>	7.00(L)
<i>with baby spinach, roasted tomatoes, onion, and a jalapeno mint dressing</i>	

<b>BBQ Pulled Pork</b>	6.75(L)
<i>tossed with onions and bbq sauce</i>	

### **Wraps**

*a flour tortilla with herb mayonnaise, lettuce, tomatoes, onions, and avocado*

*Choose any ingredient add \$1.25 for each additional*

<b>Chicken / Sun Dried Tomato Pork / Mushroom</b>	6.00(L)
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<b>Shrimp Wrap</b>	7.00(L)
<b>Grilled Tuna Wrap</b>	7.00(L)
<b>Grilled Beef Wrap</b>	7.50(L)