

OUR MENU HAS BEEN DESIGNED TO BE SHARED AND DISHES CRAFTED TO BE ENJOYED AS IS. NO SUBSTITUTIONS.
PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY CONCERNS. WE DO OUR BEST BUT CROSS-CONTAMINATION MAY OCCUR.

APERITIVOS

CHIPS CON SALSA - 6

add guasacaca - 4

TOSTONES - 6

twice fried plantains w/ mojo mayo

CORNBREAD - 5

w/huancaina

SOPA AZTECA - 6

smoky tomato broth, corn tortillas, avocado, crema, queso fresco (add chicken - 2)

ENSALADAS

add achiote chicken - 4, add prawns - 6

ENSALADA VERDE - 7

arugula, pickled chayote, pumpkin seed, pico de gallo, avocado-lime dressing

ENSALADA DE ELOTE - 11

charred corn, garlic mayonesa, cotija cheese, iceberg lettuce, ancho-lime vinaigrette

TOSTADA DE MARISCOS - 13

crab salad, prawns, avocado, burnt onion mayo, iceberg lettuce, tajin cucumber, pico de gallo

SÁNGUCHES

SERVED ON BOLILLO BUNS
SUB CARE GLUTEN FREE BUN - 1

TORTA CUBANO - 12

roasted pork and smoked ham, chipotle dijon, pickles & swiss cheese, cooked a la plancha

BARROS LUÇO - 14

marinated seared steak, salsa pebre, covered in melted cheese

EL CAMINO ROYAL - 12

buttermilk fried chicken, hot sauce glazed, red onion, burnt onion mayo, iceberg lettuce, roma tomato

EL LOMITO - 13

marinated pork loin, avocado, tomato, mojo mayo, sauerkraut and jack cheese

CEMITA VEGETARIANO - 12

pulled bbq jackfruit, avocado, tomato, arugula, salsa roja

TACOS

SERVED ON CORN TORTILLAS (UNLESS OTHERWISE NOTED) W/ CILANTRO & ONION

CARNITAS - 8

2 tacos with slow roasted pork, avocado, salsa verde

MACHACA - 8

2 tacos with braised beef shortrib, avocado, pico de gallo, cotija cheese, chipotle crema (on flour tortillas)

POLLO - 8

2 tacos with achiote marinated chicken, iceberg lettuce, pickled red onion, mojo mayo, pico de gallo

PESCADO BAJA - 8

2 tacos with panko breaded cod, cabbage slaw, pickled jalapeno, avocado, chipotle crema, pico de gallo (on flour tortillas)

CAMARONES - 8

2 tacos with coconut chili lime prawns, cabbage slaw, toasted coconut, pineapple habanero salsa, chipotle crema

CALABAZA - 8

2 tacos with spiced roast butternut squash, smoked queso fresco, pumpkin seed salsa, pickled chayote

COLIFLOR - 8

2 tacos with cauliflower "chorizo", avocado, radish, huancaina

AREPAS

VENEZUELAN STYLE STUFFED SAVOURY
CORN PANCAKE W/ CILANTRO & ONION

AREPA RUMBEROS - 11

slow roasted pork, avocado, jack cheese, guasacaca

AREPA PABELLON - 12

braised beef shortrib, black beans, roasted plantains, cotija cheese, guasacaca

AREPA VEGETARIANO - 10

pulled bbq jackfruit, jack cheese, avocado, guasacaca

RACIONES

SHARING DISHES

PAPAS CHORREADAS - 9

smashed nugget potatoes, smoked paprika crema, red onion, tomato, feta

CHICKEN WINGS - 15

w/ chipotle crema

- **tajin** dry rubbed with chile, lime, salt & pepper
- **glazed** with our house hot sauce

CAULIFLOWER "WINGS" - 13

w/ chipotle crema

- **tajin** dry rubbed with chile, lime, salt & pepper
- **glazed** with our house hot sauce

PAO DE QUEIJO - 12

gooey cheese bread balls, arugula, huancaina, pickled red onion

CHICHARRONES DE CALAMARES - 13

crispy fried humboldt squid, salsa criolla, aji mayo

EMPANADAS DE CHORIQUESO - 12

vegetarian cauliflower chorizo, cumin-spiced potato, cheese in flaky pastry w/ chipotle crema

POZOLE ROJO - 12

pork shoulder slow cooked in a spicy broth with achiote & pozole, served with cabbage, radish, avocado, cotija cheese & crisp tortillas

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GUARNICIONES

SIDE DISHES

BLACK BEANS	3	MEXICAN RICE	4
TORTILLA CHIPS	3	AVOCADO	3

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POSTRES

PASTEL DE TRES LECHES - 8

spongecake drenched with three milks, maple chantilly, dulce de leche, pecan praline

CHURROS - 8

churros tossed with cinnamon sugar, mayan spiced chocolate sauce