

WE COMBINE TRADITIONAL RECIPIES FROM MEXICO AND SOUTH-AMERICA WITH LOCAL, ORGANIC, NEW ENGLAND PRODUCTS WHENEVER POSSIBLE

─ COLD TAPAS •

Cauliflower Ceviche 7.50

Local cauliflower with lime, cilantro, onions and spicy chile peppers (Mexico)

Shrimp Ceviche 8.95

This is a house specialty. Coconut and raisins are on unusual and delicious combination (Mexico)

Fish Ceviche 8.95

Local white fish " cooked " in lime juice with sweet mango and spicy habanero peppers (Colombia)

Ask for Special Ceviche of the Day Market Price

Traditional Guacamole 7.50

A house specialty; avocado, lime, cilantro and spices served with corn chips (Mexico)

Seasonal Guacamole 7.50

Where the chef can be creative! Be sure to ask about the "seasonal" ingredient (Mexico)

Manchego Cheese with Quince Paste 5.50

Soft cheese served with a sweet fruit paste and assorted crackers (Argentina)

Available Entrée-sized or Tapas-sized

Festive Quinoa Salad 7.00

Quinoa, Apple, Spinach, and Celery Dressed with Lemon Inspired by a Chilean Recipe

Southwest Chopped Salad 8.00

Romaine lettuce, black beans, bell pepper, tomato and corn tossed with cilantro lime dressing

─• HOT TAPAS ••

Cheese Quesadilla 7.50

Grilled Tortilla Stuffed with Monterrey Jack and Cheddar Cheese, Topped with Pico de Gallo and Guacamole Served with House-Made Corn Chips and Salsa; Add Pork, Steak or Chicken 4.00 -

Fish Tacos 8.95

Two Tacos with Freshly Prepared Cod, Served in Flour Tortillas with Slaw and Lemon - Served with House-Made Chips and Salsa -

Steak or Chicken Tacos 9.00

Three Delicious Tacos with Melted Cheese, and Grilled Steak or Chicken, Topped with Pico de Gallo with One Jalapeño on the Side - Served with House-Made Corn Chips and Salsa -

Garlic Shrimp Colombian Style 8.95

Shrimp sautéed in garlic served with corn chips (Colombia)

Pork Ribs 7.50

A house specialty. Small ribs cooked with beer and served with house-made salsa (Mexico)

Cuban Sandwich Two-Ways 8.00

American: Roast Pork, Swiss Cheese, Dijon Mustard, Butter Pickles, Grilled until Golden-Brown, and Delicious Mexican: Roast Pork, Swiss Cheese, Pineapple, a Fried Egg Grilled until Golden-Brown, and Delicious - Served with House-Made Corn Chips and Salsa -

Picanha 9.50

Marinated and Grilled Steak (Brazil)

Mofonguito 7.50

Seasoned fried plantain made with a topping of chicken or pork (Puerto Rico)

Tortita Ahogada 7.00

Traditional Mexican pork sandwich coated in spicy salsa (Mexico)

Chimichurri Chicken or Steak 8.50/9.50 A slightly-spicy traditional sauce made with garlic, parsley, oregano and other spices (Argentina)

Arepas with Beans and Seasonal Vegetables 7.50 Corn cake topped with black beans, (bacon optional) and seasonal vegetables (Colombia)

Stuffed Zucchini 7.50 Zucchini filled with house-made corn succotash (Venezuela)

Grilled Avocado 6.50

Grilling adds a smokey flavor and creates a soft texture served with pico de gallo and chips (Mexico)

Soft Bread (Huarache) 7.50

A flour crust topped with grilled cactus and cheese (Mexico)

Onion Pizza (Fugazza) 6.50

Flour crust topped with several different cheeses and onions (Argentina)

Short-Rib Nachos 5.50

Deliciously braised beef short-ribs on top of 6 corn chips. Topped with queso fresco, tomato and cilantro.(Mexico)

Confetti Rice 2.50

Rice with chopped seasonal vegetables (and fruit sometimes, too) Add to a tapas to make a complete meal

─■ DESSERTS ■─

Dulce de Leche Ice-Cream with Salted Pecans 4.50

Carmel ice-cream with salty and crunchy pecans

Dark Chocolate Brownie with Chile 4.50 Sweet and slightly spicy with cinnamon whipped cream

3 Leches Cake 4.50

3 Different kinds of milk , make a unique flavor with home made whip cream

Teguila Jelly 4.50

Yes, real Tequila that you eat. Served with whipped cream