



Pork Cubano

carnitas pork mounted on spanish rice and black beans topped with two over easy eggs, drenched in salsa verde, topped with queso cotija, roasted whole jalapeño on the side GF

Relleno de la Paz

roasted chile pasilla pepper stuffed with a caramelized onion and plantain mash, covered in a pumpkin raisin pipian mole sauce, finished with a cashew cream and toasted pumpkin seeds. Served with black beans, quinoa
NUTS/SEEDS [vegan](#)

Chile Relleno Trotsky

roasted chile pasilla pepper battered with egg whites, stuffed with zucchini squash, tomato, onion, jack and cheddar cheese. stuffed pepper served on a bed of roasted corn, nopales (cactus), black bean salad, drenched in our house made mole poblano NUTS/SEEDS GF

Torta Cubana

brioche bun grilled ham, pork carnitas melted entemaller cheese, sliced kosher dill pickle, brown mustard mayo, roasted jalapeno on the side, green salad or french fries

Flamenco Wrap

saffron rice, lobster broth, chicken & spanish chorizo, petite english peas, red bell pepper, onion, ½ drenched in tomatillo salsa, ½ drenched red fire roasted salsa. Deep fried avocado (NOT A CHICKEN BURRITO)

Roasted Veggie Lasagana

polenta layered with roasted eggplant, red bell pepper, sweet onion, and mushroom, melted cheese on top and swimming in a pesto cream sauce GF

Two Haute Enchiladas al Mole

two enchiladas choose chicken, carnitas pork, braised beef, roasted veggies, or just cheese house made mole poblano, jack, cheddar, greens, tomato, avocado scoop garnished with onion, cilantro and sour cream. black beans, spanish rice or quinoa GF [Ask for Vegan option](#)

Goat Mixote

goat meat braised with medley of dried chiles wrapped in a banana leaf topped with a fresh mango and cactus salsa fresca, corn tortillas black beans, quinoa or spanish GF

Sand Dabs

local fillets dusted lightly with rice panko and a hint of parmesan, panfried topped with buttery beurre blanc and capers with your choice of green salad or fries GF

Spicy Tsunami Sandwich

pork carnitas piled with red cabbage, pickled red onion and shaved raddish on a crusty bolillo roll, sour cream, a roasted jalapeño and avocado scoop in a plate drenched in fire roasted salsa. Enjoy w/ knife & fork

Pescado Cubano

grilled catch of the day crusted with crushed pistachio nuts & pumpernickle mounted on a bed of black beans, drenched in salsa verde served with quinoa and two croquette style plantains stuffed with cotija cheese, avocado tomatillo cream finish

Huitlacoche Enchiladas

two shrimp or crab, huitlacoche (black corn truffle) and squash blossom enchiladas topped with buttery citrus cilantro cream sauce garnished with cotija cheese, black beans spanish rice or quinoa available GF

Super Burrito or Burrito Bowl

choose chicken, beef, pork, or roasted veggies served tortilla free in a bowl or wrapped in a flour tortilla with rice, whole black beans, cheese, cilantro, onion, sour cream, avocado, side of fire roasted salsa GF

Burger Impossible

plant based burger, textured wheat protein, coconut oil, potato protein, grilled topped with sautéed onion and jalapenos, jack and cheddar, french fries or salad

Chicken Sandwich

Fresh rosemary and garlic roasted, sliced chicken grilled eggplant, red onion, mushrooms, red bell pepper, feta cheese, olive oil and balsamic vinegar fries or salad

Italian Eggs Benedict

two poached egg sautéed spinach, tomato, onion on two polenta wedges topped w/ house made hollandaise sauce, crumbled nitrate free bacon, dusted with smoked paprika GF