



Soups

By the cup

By the bowl

Soup Taster (try all three)

chicken tortilla . artichoke . roasted poblano

Salads

Local Brussel Sprout Salad

steamed and lightly sautéed in olive oil with garlic, tossed with organic arugula, parmesan cheese, no nitrate bacon, walnuts, dressed with a chile de arbol vinaigrette ~ slightly spicy!

Classic Cardini Cesar Salad

house made original cesar cardini dressing, whole crisp Romaine spears, anchovies, parmesan cheese, garlic crostinis

House Salad

mixed baby greens, carrot, cucumber, tomato, red onion, dressing served on the side

Your choice of ranch, blue cheese, champagne vinaigrette, pesto vinaigrette, chile de arbol vinaigrette or simply extra virgin olive oil and balsamic vinegar

Additions: chicken | catch of the day | salmon | garlic prawns each | skirt steak

Petite Tamal Trio

chicken mole, pork with salsa verde and cheesy artichoke with fire roasted salsa, three hot tamales served on a bed of (chilled) roasted white corn, black bean, red onion, red bell pepper, nopales (cactus), cilantro salad

Starters

House made Corn Tortilla Chips

Fire Roasted Salsa

Guacamole

French Fries

Cotija Stuffed Plantains

Deep Fried Artichoke Hearts

hearts served with chipotle aioli

Local Breaded Calamari

served with lemon and chipotle aioli

Steamed Heirloom Artichoke

topped with olive tapenade dip

Vegan Coconut Mango Ceviche

Octopus Cadiz

braised octopus tossed with roasted fingerling potatoes, spanish olives, fresh cilantro and sea salt lightly dressed with an extra virgin olive oil and served on a bed of romaine lettuce

El Lanchero

whole pieces of spicy charred octopus served over a smear of hummus, parsley oil garnished with arugula, roasted pimiento, roasted garbanzos, garlic crostinis

Mussels Española

green lip mussels sautéed with sundried tomato cream, shallots, garlic, white wine topped with fresh basil, parmesan cheese, and garlic crostinis

Steamed Clams

served in lemon, butter, white wine, shallots, fennel, caramelized carrot cream sauce accompanied by toasted garlic crostinis

Peruvian Ceviche

shrimp and catch of the day served in a goblet with clam juice, fresh lime juice, sweet potato, choclo (Peruvian corn), sweet red onion, cilantro, habanero chile

Tamal Soup

2 petite tamales stuffed with huitlacoche & goat cheese set in a large bowl of roasted chile poblano bisque

Peruvian Empanadas

corn empanadas stuffed with squash blossoms, zucchini & cotija cheese, finished with chile de arbol aioli, oaxacan black bean dipping sauce GF

Kids "ABC" Burrito

rice, bean, cheese

Plain Cheese Quesadilla

Haute Taco a la carte

chicken, pork, beef, or roasted vegetables

Fish Taco a la carte

local rock cod, grilled, spicy & smoky or plain corn tortilla, red cabbage, fresh cilantro, onion, fire roasted salsa

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AVAILABLE FOR LARGE EVENTS