Aperitivos/Appetizers

Empanadas (2) 7
Choice of beef **(354cal),** chicken **(336cal),** cheese **(246cal)**

Trio de Ceviche 19
Tuna**(154cal),** Salmon **(191cal),** Shrimp **(104cal)** (**Cold**)
(Changes are additional)

Calamares Fritos 17
Cumin marinated with roasted tomato marinara **(670cal)**

Camarones al Ajillo 18
Shrimp sautéed in olive oil, garlic, and white wine **(574cal)**

Tostones Bruschetta 12
Plantain crostinis, tomatoes, basil & fresh melted mozzarella **(726cal)**

Guacamole 13
Cilantro, tomato, red onion and jalapeño with plantain chips **(713cal)**

Maduro Relleno 12
Sweet plantain topped with Cuban style beef and melted mozzarella cheese **(860cal)**

Chicharrones de Cerdo 11
Crunchy pork bites, homemade habanero salsa **(860cal)**

Plato Mixto 30
Arepas, empanadas, chicharrones, chorizo,
shrimp ceviche, tostones, maduros, yuca frita **(1,165cal)**

Pulpo Saltado 19
Sautéed octopus with fingerling potatoes over a bed of roasted garlic hummus and Spanish smoked paprika **(620cal)**

Mussels 16
Mussels in red sauce **(700cal)**
White Wine Sauce

Sopas/Soups

Sopa de Pollo 6.50
Homemade chicken soup, potatoes, pasta and carrots **(354cal)**

Sopa de Frijoles Negros 6
Our homemade black bean soup, sour cream, and scallions **(486cal)**

Sopa de Camarones 17.50
Black tiger shrimp with rice, green peas, and carrots
in a creole style base (tomatoes, onions, and peppers) **(544cal)**

Kids Menu (3 years – 12 years)

Chicken Tenders 12
Breaded chicken strips served with fries, mayo & ketchup

Steak 11
4oz Colombian Steak with cheese fries or rice

Mini Burger 12
2oz meat, American cheese, mayo & ketchup served with fries

Ensaladas/Salads

Ensalada de Palmitos 14.50
Hearts of palm, avocado, cherry tomatoes, papaya, carrots, white onions, and green olives tossed in olive oil, white vinegar, and fresh lime **(560cal)**

Ensalada de Espinaca con Queso de Cabra 16
Baby spinach, sliced apples, goat cheese, dried cranberries, grapes, and caramelized walnuts with an apple & mango vinaigrette **(1,011cal)**

Ensalada Isleña de Aguacate y Mango 14
Fresh mango, avocado, cherry tomato, and mixed greens tossed in a honey & ginger-lime dressing **(770cal)**

Ensalada de Pulpo 20
Octopus salad marinated in an olive oil vinaigrette with peppers, white onions, green olives, cilantro, and garlic. Served over mixed greens and tostones **(1,113cal)**

Ensalada Romana 14
Romaine hearts, croutons, olive-citrus tapenade with our homemade Caesar dressing **(560cal)**

Boga Salad 16
Fried goat cheese patty with almonds and mixed greens tossed in a honey mustard vinaigrette

Salad Toppings:

Grilled Chicken B **(113cal) 9**
Sautéed Shrimp **(104cal) 14**
Pan-seared Tuna **(226cal) 14**
Grilled Salmon **(191cal) 15**
Churrasco Argentino **(472cal) 15**

Agua/Water
S. Pellegrino Sm-**5** Lg-**7** Fiji Sm-**3** Lg-**5**

Caribbean & Latin Sodas 3.50
Colombiana (Fruit punch soda)
Postobon Manzana (Apple soda)
Kola Champagne (Kola soda)
Malta India (Non-alcoholic malt beverage)
Sunkist (Orange soda)

Jugos/Juices
Fresh Squeezed Orange Juice Sm-**5** M-**6**
Orange-Mango, Orange-Passion fruit **5.50**
Fresh Strawberry Lemonade **6.50** Regular **5**

Batidos/Smoothies water 5 / milk 6

Mango	Papaya
Piña (Pineapple)	Guayaba (Guava)
Mora (Black Berry)	Frutilla (Strawberry)
Guanabana (Soursop)	Lulo (Naranjilla Pulp)
Tamarindo (Tamarind)	Maracuya (Passion Fruit)

- Modifications may be subject to an additional charge

- Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

- Maximum of two credit cards per table

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Carnes/Meat

Churrasco Argentino 36
Outside skirt steak, vegetables, and chimichurri sauce* **(1,331cal)** (**add garlic shrimp for $14**

Borrego 37.25
Grilled lamb chops, risotto with asparagus, mushrooms, artichokes and parmesan cheese, topped with a red wine reduction sauce **(1,585cal)**

Bandeja Paisa 27
Seared top round steak, ground beef, crispy pork rind, arepa, avocado, egg, rice, beans, maduros, Colombian chorizo * **(1,766cal)**

Churrasco Colombiano with garlic shrimp 42.95
Grilled rib eye steak, topped with garlic shrimp, roasted potatoes, sautéed vegetables and chimichurri sauce **(1,982cal)**

Ropa Vieja 24.50
Ropa Vieja, "Old Clothes," is said to have been introduced in Cuba by Spanish sailors. Flank steak is stewed in a vegetable sauté of onions, tomatoes, garlic, and red and green peppers until the meat is so tender it pulls apart and resembles "Old Clothes." Accompanied by maduros * **(1,602cal)**

Vaca Frita 24.50
Boiled then pan-seared crispy beef, topped with sautéed garlic and onions, next to maduros, orange mojo sauce* **(1,402cal)**

Parillada de Carne 45
Mixed grilled plate of churrasco Argentino, churrasco Colombiano, pork chop, Colombian chorizo, Cuban chorizo and chicken. Served on a miniature grill over hot charcoal and accompanied by maduros, fried yucca, and chimichurri***(2,890cal)**

Lomo Saltado (Peruvian Stir-Fry) 30
Filet mignon tips with sautéed onions, tomatoes, cilantro, and soy sauce served with fried potato wedges and white rice **(1,394cal)**

Milanesa de Res 24
Breaded beef Milanese served with Napolitana sauce and Tex-Mex cheese accompanied with mashed potatoes and sautéed vegetables (**564cal)**

Pollo/Chicken

Pechuga de Pollo 22
Grilled chicken breast with your choice of:
- Mushroom sauce, asparagus, cherry tomatoes, potato cake **(1,214cal)**
- Lemon butter sauce, grilled zucchini* **(1.140cal)**

Pollo Empanizado 24
Breaded chicken breast, mild cheddar cheese sauce, mashed potatoes, sautéed vegetables **(1,466cal)**

Arroz con Pollo Cubano 19
Chicken, saffron rice, Cuban sausage, olives, maduros **(1,276cal)**

Cerdo/Pork

Chuletas de Cerdo 22
Pan-seared pork chops topped with red, green peppers and sautéed onions served with tostones or fried yuca* **(1,456cal)**
***Add BBQ sauce 2.50**

Pernil Rostisado 21
Roasted pork shoulder, potato cake, maduros lettuce topped with tomatoes and red onions * **(1,631cal)**

Sides / Extras

Avocado(233cal) $3
Maduros(330cal) $2.5
Broccoli(132cal) $4
Spinach(125cal) $4
Vegetables(189cal) $6
Yuca(290cal) $2.5
Tostones(330cal) $2.5
Mashed potatoes(337cal) $4
Asparagus(128cal) $4
Mushrooms(104cal) $4

Mariscos/ Seafood

Paella Valenciana (1) 38 / (2) 78
Saffron broth, rice, whole lobster, chicken, shrimp, squid, octopus, mussels, Cuban sausage scallops, green peas, fava beans, clams, maduros **(2,694cal)** (**half of the lobster in the paella of one**) **(1,347cal)**

Fillet of Mahi-Mahi a la Espinaca 32
Grilled Mahi -Mahi topped with a heavy cream, spinach sauce and white wine, served with asparagus and green plantains

Arroz con Camarones 25
Succulent shrimp, saffron rice, Cuban sausage, olives, and maduros **(1,448cal)**

Scallops 32
Pan-seared scallops over risotto with asparagus, mushrooms, artichokes, and parmesan cheese **(1,313cal)**

Tropical Sea Bass 40
Over white mashed potatoes, spinach, mushrooms, topped with avocado aioli and pineapple pico de gallo **(1,785cal)**

Salmon a la Parrilla 32
Grilled salmon, sautéed spinach, mashed potatoes served with a lemon thyme sauce **(1,276cal)**

Parrillada Mar y Tierra 95
Mixed grilled plate of fried calamari, Colombian churrasco, crunchy pork, tuna, chicken breast, octopus, shrimp, salmon, and chorizos, served with chimichurri, tartar sauce, green plantains, grilled tomato, sautéed vegetables, avocado & fried yuca **(2,700cal)**

Mofongo
Mashed green plantains whit pork. With your choice of:
Seafood mofongo 35 Pork mofongo 20
Chicken mofongo 19 Shrimp mofongo 24
Churasco mofongo 34

Cazuela de Mariscos 32
Shrimp, octopus, squid, and mussels served in bisque with coconut milk and Napolitana sauce accompanied with rice and tostones **(1,550cal)**

Fried Branzino 39
Fried Branzino served with tostones and lettuce topped with tomatoes and red onions **(1,550cal)**
*** Marinara sauce (560cal) 46**

Pulpo a la parrilla 36
Grilled octopus accompanied with sautéed vegetables, potatoes, cherry tomatoes, asparagus, served with dill oil and garlic **(364cal)**

Vegetarianos/Vegetarian

Ratatouille 21
Grilled tomatoes, zucchini, eggplant served in Neapolitan sauce with sautéed mushrooms and pesto sauce **(470cal)**

Paella Vegetarian (1 person) 21
Saffron broth, rice, chickpeas, green peas, carrots, zucchini, shitake mushrooms, plum tomatoes, broccoli and asparagus served with avocado **(1,229cal)**
****Add vegan chorizo (90cal) (not gluten free) $4.50**

**** Served with white or yellow rice and black or red beans****

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