

# small plates & shares



## hot



### **CRISPY CALAMARI FUEGO**

Marinated in buttermilk, crusted in arepa flour, charred and fire-roasted tomato dipping sauce 16

### **CHICKEN CHICHARRONES**

Crispy, spiced chicken bites smothered in mojo onions, with a chile-lime crema 16

### **EMPANADAS**

Housemade pastry dough stuffed with braised ground beef, sweet plantains, black beans, queso fresco, spicy guasacaca pico 15

### **GRILLED CORN LOLLIPOPS**

Sweet corn with chile piquin, lime, butter and cotija cheese 13

### **ASADO NEGRO AREPAS**

Housemade anise and piloncillo arepas, topped with braised short rib 13

### **GRILLED PERUVIAN OCTOPUS**

Grilled octopus, crispy quinoa, aji amarillo sauce, blistered shishito peppers, spicy guasacaca pico 16

### **PULLED PORK TACOS**

Mojo marinated pork, guacamole, salsa verde, Chica slaw, cilantro, padrón peppers, on a house-made corn tortilla 12

### **MUSHROOM QUESADILLA**

Charred wild mushroom quesadilla with Point Reyes bleu cheese, huitlacoche, Oaxacan string cheese, jalapeño pesto and pickled onions 14

## cold



### **GUACAMOLE**

Mashed Hass avocado, garlic and chile, with housemade arepas, plantain and torilla chips 16

### **TRIO OF PICOS**

Salsa verde, sweet corn poblano pico and fiery tomato salsa, with housemade arepas, plantain and torilla chips 13

### **TUNA CEVICHE\***

Ahi tuna in apple infused leche de tigre 16

### **CLASSIC CEVICHE\***

Hamachi, Peruvian corn, confit sweet potato, red onions and cilantro in leche de tigre 16

### **CRAB & SHRIMP SALPICON**

Lump crab, Argentinian red shrimp, haricot vert, romaine, mint, cilantro, shredded carrots, scallions, crispy shoe string potatoes, ginger aji amarillo dressing 16

### **STEAK & KALE LIME CHOPPED SALAD**

Grilled skirt steak, ribbons of kale, sour green apples, dried cranberries, pumpkin seeds, napa cabbage and croutons, citrus vinaigrette 18

### **CHICKEN WATERCRESS CAESAR SALAD**

Pulled rotisserie chicken, fresh watercress, parmesan croutons, cilantro caesar dressing 16

### **SHRIMP AND BUTTER LETTUCE SALAD**

Sautéed Argentinian red shrimp, tender butter lettuce, cotija cheese, pomegranate seeds and orange segments, chipotle vinaigrette 18

# Entrees



## MEYER LEMON ROTISSERIE CHICKEN

Our famous rotisserie chicken, marinated in meyer lemon and slow roasted to perfection, with Peruvian purple potato salad and chimichurri

Half chicken 26 | Full chicken 34

## PORCHETTA WITH CRISPY YUCA HASH

Slow roasted suckling pig, crispy brussels sprouts, fried yuca, pearl onion escabeche, pork jus 36

## SHRIMP & QUINOA

Sautéed Argentinian red shrimp over red quinoa and beluga lentils, topped with marinated corn poblano pico and Guayanés cheese 26

## BRAZILIAN BEEF TENDERLOIN\*

Roasted on Brazilian rodizio, with padrón peppers, Brazilian pico and California red flint grits 52

## BRAISED SHORT RIB

Venezuelan style short rib, black-eyed peas two ways, epazote oil and pickled onions 29

## YUCATÁN HALIBUT

Achiote marinated halibut, roasted in a banana leaf with pineapple, charred orange and sweet plantains, habanero pico 35

## PEPITA CRUSTED LAMB\*

Colorado lamb, herb pumpkin seed crust, mole verde, crispy squash blossoms and grilled calabaza 45

## STRIP STEAK\*

12 oz New York steak - Oaxacan black mole, charred wild mushroom quesadilla with Point Reyes bleu cheese, huitlacoche, Oaxacan string cheese, jalapeño pesto and pickled onions 46

# Sides



## AREPA BASKET

Assorted arepas with nata butter 10

## MAC CON QUESO

Peruvian corn, hearts of palm and spinach in a parmesan cream gratin 13

## ROASTED WILD MUSHROOMS

Poblano peppers, roasted garlic 12

## HOPPIN' JOSÉ RICE

Skillet fried jasmine rice, black-eyed peas, topped with cilantro and fresh avocados 10

## RICE & BEANS

Steamed jasmine rice and black-eyed peas 8

## FRIES

House fries with chile piquin 8

## CHICA FRIES

Creamy huancaína, topped with pancetta and scallions 14

## CHAR GRILLED CAULIFLOWER

Citrus herb drizzle 12

## SWEET PLANTAINS

Topped with pickled onions 8

## RED FLINT GRITS

California red flint grits, parmesan cheese 8

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.