

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 26

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 14

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 12

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 12

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.