

COLD BITES

- *COCKTAIL DE CAMARON** 14.95
Shrimp, zesty fresh tomato sauce, red onions, fresh tomatoes, avocado, cilantro
- *PAPAS AJILLO** 8.95
Diced Potatoes, garlic aioli, red onions hard-boiled egg
- *CHILES ROJOS** 13.95
Roasted Red bell pepper, fresh mozzarella, scallions, avocado aioli
- *TUNA TARTAR** 18.95
Raw diced tuna, avocado, truffle oil, sesame seeds, garlic toast
- *NOPALITOS** 9.95
Grilled Cactus, tomatoes, red onions, cilantro, queso fresco
- *PULPO TROPICAL** 14.95
Octopus, grilled mango, jicama and pineapple, tomato, cilantro, red onions, lime olive oil
- *CEVICHE PERUANO**
(4oz) 10.95 (8oz) 20.95
Lake Superior White fish cooked with lime juice, cilantro, red onions, soft corn, sweet potato

HOT BITES

- *AREPAS** 4.00 | 5.50
Plain arepa 4.00 | Arepa de Queso 5.50
Asada +7, Tinga +5, Carnitas +5, Chorizo +4
- *MI DULCE PERRO** 8.95
Hot Dog bacon wrapped served with diced tomato, red onions, cured jalapenos, sweet potato fries, mayonnaise
- *ALBONDIGAS** 9.95
Meat balls stuffed with hard-boiled egg, rice, tomatillo-morita sauce
- *PULPO** 17.95
Grilled octopus, grilled pineapple with chimichurri
- *EMPANADAS** 11.95
Three empanadas ham and chesse, ground beef, chicken, served with corn salad
- *PINCHO DE POLLO** 10.95
Two chicken skewers, bell peppers, onions, garlic pesto cream sauce
- *PINCHO DE CARNE** 13.95
Two beef tenderloin skewers, bell peppers, caramelized onions au jus demi glaze
- *PATATAS BRAVAS** 8.95
Spicy potatoes served with light spicy sauce, sour cream
- *DATILES ENVUELTOS** 10.95
Bacon wrapped dates with beurre blanc guajillo sauce
- *PASTEL DE CANGREJO** 21.95
Crab meat, bell peppers, scallions, served with Chipotle aioli, mixed green salad
- *QUESO DE CABRA** 12.95
Baked goat chesse, thyme tomato sauce, served garlic and pesto crostini
- *AGUACATE RELLENO** 15.95
Stuffed fresh avocado, onion, cilantro fresh tomato, shrimp and homemade chips
- *HONGOS** 11.95
Mushrooms stuffed with chorizo garlic chipotle cream sauce
- *QUESO FUNDIDO** 11.95
Chihuahua chesse melted to golden brown served with tortillas
Roasted peppers +2 Shrimp +7 Chorizo +4



SOPAS

- *CHICKEN CHIPOTLE SOUP** 4.50
creamy chicken soup with tortilla strips
- *BEAN SOUP** 4.25
with parmesan cheese croutons, sour cream
add chorizo +2

ENSALADAS

chicken 5 | skirt steak 7 | shrimp 7 | salmon 8

- LA MIXTA** 6.95
Mix greens, cherry, cucumber, tomatoes, radish, red onions, carrots, shallot Dijon vinaigrette
- *ENSALADA KATRINA** 12.95
Mix greens, red apples, blue cheese, strawberry, caramelized walnuts, carrots, sweet basil dressing
- *ENSALADA DE BERENJENA** 17.95
Breaded eggplant lightly fried, roasted red, tomato slice, peppers, arugula, fresh mozzarella, parmesan chesse balsamic glaze
- *ENSALADA CAESAR** 12.95
Grilled Romaine lettuce served with tequila Caesar dressing topped with parmesan chesse and garlic crostini
- *BURRATA SALAD** 16.95
Arugula, burrata chesse, bacon, avocado, cucumbers, red onions, roasted corn, fresh tomatoes red wine vinaigrette dressing

TOSTADAS

- *SALPICON** 16.95
Shredded beef tossed with avocado, red onions, lettuce, fresh tomato, oregano vinegar, olive oil dressing
- *TINGA** 14.95
Shredded chicken breast marinated with chipotle sauce, julienne onions, lettuce, avocado, drizzled sour cream

TACOS

- *PASTOR** 4.50
Seasoned Pork meat with pineapple, cilantro, caramelized onion
- *CARNITAS** 4.50
Slow cooked pork meat, pico de gallo
- ASADA** 4.95
skirt steak, avocado spread, caramelized onions
- *TINGA** 3.95
Shredded chicken breast marinated with chipotle sauce, julienne onions, lettuce, drizzled sour cream
- FISH** 4.50
Beer batter fried tilapia, marinated white cabbage, and red onion, fresh tomato, chipotle-aioli
- VEGGIE** 3.50
Chef's choice of mixed veggies
- ASADA AND CHORIZO** 4.50
carne asada, chorizo with cilantro and caramelized onions

PLATILLOS FUERTES

*CECINA	32.95	*NEW YORK	44.95
Grilled cactus, beans, queso fresco, light spicy sauce		14oz Strip steak topped with grilled onions chile güero <i>choice of side</i>	
*CHULETA DE PUERCO	23.95	*KATRINA POLLO	30.95
Two berkshire grilled pork chop with wedge potatoes, oreganato sauce		Boneless Whole Roasted chicken served with oreganato sauce <i>choice of side</i>	
*ARRACHERA 12 oz 34.95 28 oz 65.95		*SALMON	28.95
Grill Skirt Steak with home-made chimichurri <i>choice of side</i>		Grilled Salmon fillet, asparagus with beurre blanc guajillo pepper Sauce	
*PAELLA	34.95	*AHI TUNA	32.95
For 2 people Classic Spanish Paella made with a combination of vegetables, saffron rice, shrimp, calamary, clams, mussels, chicken, spanish sausage		Blackened seared tuna, julienne veggies, Dijon mustard beer sauce	
*NACHOS CARGADOS	11.95	*HUACHINANGO	54.95
Nachos, black beans, black olives, tomato, roasted corn, sour cream, sharp cheddar, Monterrey jack, avocado, scallions, nacho sliced jalapeño peppers <i>Asada +7, Tinga +5, Carnitas +5, Chorizo +4</i>		Deep fried whole red snapper served with iceberg lettuce, tomato, parsley green rice	
		*PARRILLADA	
		Pork chop, New York, skirt steak, chicken, Spanish sausage, blood sausage, scallions <i>choice of side</i>	
		1 person 38.95 2 people 59.95	

served with side of tortilla choice of: flour tortillas or corn tortillas

*FAJITAS DE POLLO	20.95	*FAJITAS DE CARNE	25.95
Chicken, bell peppers, onions served with parsley green rice and beans		Skirt Steak, bell peppers, onions served with parsley green rice and beans	
*FAJITAS DE CAMARON	26.95	*FAJITAS DE VEGETALES	18.95
Shrimp, bell peppers, onions served with parsley green rice and beans		chef's choice of mixed veggies and beans	

ACOMPANANTES

*SAUTEED MUSHROOMS	6.00
*STEAM BROCCOLI	6.00
*GRILLED ASPARAGUS	6.00
*ROASTED WEDGE POTATOES	6.00
*SWEET POTATO FRIES	6.00
*ROASTED GARLIC MASHED POTATOES WITH SPINACH	6.00
*PARSLEY GREEN RICE	6.00
*PLANTAINS	6.00
*CORN ON THE COB	6.00
served with mayonnaise and cotija cheese, pequin chili pepper powder	
*PINTO REFRIED BEANS & CHEESE	6.00
*TORTILLAS FLOUR	3.00
*TORTILLAS CORN	2.50
*SIDE OF GUACAMOLE	6.00
*CHIPS	4.95
*SOUR CREAM	1.95
*JALAPEÑOS TOREADOS	2.00
*CHEESE	1.75

BEBIDAS

MEXICAN COCA COLA	3.50
DIET COCA COLA	3.50
SPRITE	3.50
JARRITOS	3.50
lime, mandarin, pineapple	
SQUIRT	3.50
TOPO CHICO	3.50
LEMONADE	3.50
ICE TEA	3.50
CAFÉ DE OLLA	4.00
CAPPUCCINO	4.95
LATTE	4.95
YERBA MATE	4.50
MEXICAN HOT CHOCOLATE	4.25

POSTRES

*KEY LIME CAKE	8.95
*BANANA LIQUOR BREAD PUDDING	7.95
served with vanilla gelato	
*FLAN	7.95
*CHURROS	8.95
served with vanilla gelato	
*TRADITIONAL CHEESE PIE	7.50
served with strawberries	

*These items are served with raw ingredients or are cooked to customer specification. *Department of Health advises that the consumption of raw or undercooked food of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with underlying health conditions may be at higher risk and should consult their physician or public health official for further information! Please be aware that our kitchen is not a nut-free or gluten-free kitchen. Many of our ingredients use common cooking oils and utensil.