# Latín Love Kitchen Specials

# Appetízer's

### >Empanada Bombs (3)

Three Crispy, bite-sized empanada balls filled with melted cheese served with a smoky chipotle crema for dipping. \$7.00

Choice of: Cheese or Jalapeno & Cheese

#### > Chícharron en Fuego

Píckle bríned Fríed chicharrón skewers. Comes with a síde of our bold onion achiote ranch. \$12.00

# Entrée's

#### > El Cubasón

Two handmade cheese pupusas topped with slow-cooked pulled pork, smoky ham, pickles, melted Swiss cheese, and a tangy mustard drizzle \$18.00

#### > El Gírasol (Sunflower)

Sautéed chicken topped with our homemade sunflower pesto. Served with seasoned Spanish yellow rice and a side salad.

**\$**17.00

Substitute shrimp for \$19.00

### >Gobble Pupusa

Two pupusas stuffed with melted cheese, pulled turkey, and classic Thanksgiving veggies. Served with a side of savory gravy.

\$14.00

# Desserts

## >Jack-O-Lantern Rice Pudding

A creamy rice pudding with a fall twist—warm pumpkin spice. \$6.00 > Empanaditas de Manza

Two mini empanadas stuffed with sweet apple filling and graham cracker crumbs. Served warm, with or without vanilla ice cream. \$8.00

### > Fried Yuca Fritters

Two Handmade yuca fritters with gooey cheese & a hint of cinnamon, fried & drizzled with spicy honey. \$8.00

>Arroz Con Leche (Rice Pudding) \$6.00 >Tres Leches \$6.00