

Latin Love Kitchen Specials

El Salvador & Costa Rica Cuisine (Traditional & Gourmet)

Appetizers

- *Empanada Bombs (3)** Three crispy, bite-sized empanada bombs stuffed served with a smoky chipotle crema for dipping.
Your choice of: Cheese OR Jalapeño & Cheese,

Entrées

- *El Girasol** Tender *sautéed chicken* topped with our house-made sunflower pesto. Served with seasoned Spanish yellow rice and a crisp, fresh side salad.
- *Pollo Guisado (Chicken Stew)** Slow-braised chicken simmered in a rich, savory recado broth with tender potatoes, carrots, onion, garlic and cilantro. Served with fluffy white rice and a fresh side salad.

---- Gourmet Pupusas ----

- *The Gobble Pupusa's** Two pupusas stuffed with melted cheese, pulled turkey, and classic Thanksgiving veggies. Served with a side of savory gravy for dipping and a crisp apple curtido.
- *The Smokey Harvest** Two Blue corn **pupusas**, filled with cheese and roasted butternut squash topped with pulled pork, caramelized peppers and onions, and cheese, finished with a Chipotle-pumpkin crema and toasted sunflower seeds
- *Crazy Corn Pupusa** Our golden cheese pupusa inspired by classic elote, packed with roasted corn and finished with creamy, zesty toppings and a touch of Tajin.

Desserts

- * Pumpkin Spice Flan** topped with **candied walnuts** and finished with a rich **pumpkin caramel drizzle**
- *Mamma Ana's Flan**
- *Tres Leches Cake**

By Chef David

*Guests with food allergies should notify a team member before ordering.
Our kitchen handles common allergens, and cross-contact may occur.*