

Salvadorian Breakfast *(All day)*

- **Classic Salvadorian** Scrambled eggs (plain or with sautéed onions, peppers & tomatoes), refried beans, sweet plantains, queso fresco, crema, and two fresh, warm corn tortillas. **\$15**

- **Complete Salvadorian** Scrambled eggs with ranchero sauce, refried beans, sweet plantains, queso fresco, crema, and your choice of two pupusas. **\$18**

***Add Grilled Chicken \$6, Steak \$8, Kielbasa \$6 or 2 extra eggs \$3**

Appetizers

Pura Vida Sampler Platter *(Costa Rican)*

(serves 3/4) Yuca, Tostones, Chicharron, Sweet Plantains, Grilled Chicken Breast, Sirloin, Shrimp, Kielbasa, Mini Colombian Empanadas, gallo pinto & one pupusa of any flavor. Served with curtido and pico de gallo. **\$ 42**

-**Sweet Plantains with Crema** **\$9**

-**Empanada Trio** **\$13**

Mix & Match or Any Three Empanadas!

- **Ham & Cheese**

- **Chicken & Cheese**

- **Colombian Empanada (Corn Masa)**

Yellow corn masa and stuffed with a mix of ground beef, sautéed onions, & potatoes.

- **Yuca with Chicharron.** Yuca (Cassava- boiled or fried) served with Fried Pork Chicharron and curtido **\$17**

- **Tostones with Chicharron** **\$16**

- **Tostones with Guacamole** **\$13**

Salvadorian Tamales

- **Chicken or Pork Tamales** Tender seasoned chicken or pork with peppers, onions, and loroco in soft masa, wrapped in plantain leaf and steamed. **\$8**

- **Corn Tamalito** Made with lightly sweetened cornmeal, wrapped in a corn husk, and steamed. **\$5**

Entrees **Served with a side SLV rice & salad*

- **Beef Stew** Tender beef, slowly simmered with potatoes, carrots, & celery in a rich, savory ricado gravy. Served with a side of fluffy white rice. **\$20**

- **Sirloin Steak with Grilled Onions.** Marinated 8oz sirloin steak, grilled onions. Served with a side of Gallo Pinto. GF **\$19**

- **Grilled Chicken Breast** Juicy, marinated chicken breast grilled to perfection, delivering bold flavor. Served with a side of Gallo Pinto. **\$18**

- **Chicken Breast in Garlic Sauce** Tender sautéed chicken breast smothered in rich, savory garlic cream sauce.. **\$18**

***Substitute Shrimp \$3**

- **Chicken Breast in Chipotle Sauce** Tender sautéed chicken breast in a smoky, chipotle sauce. Served with a side of flavorful Latin yellow rice. **\$18**

***Substitute Shrimp \$3**

Homemade Soups

*Served with two tortillas
(Add Rice for \$4)*

- **Beef Soup** A hearty broth filled with tender beef, potatoes, carrots, zucchini, corn, and yuca. **\$20**

- **Cow Feet Soup** Slow-braised cow feet simmered in a rich, hearty broth with potatoes, carrots, zucchini, corn, and yuca. **\$20**

- **Chicken Soup** Tender chicken on the bone simmered in a light, flavorful broth with potatoes, carrots, zucchini, and a subtle hint of ginger. **\$16**

Desserts **Changes daily*

- Tres Leches **\$6**

- Rice Pudding **\$7**

- Empanaditas de Manzana **\$8**