

The Latin Luxe Menu

Heavy Apps

Avocado Guacamole – Fresno pepper pico, coriander, sweet coconut arepas
BBQ Pulled Pork Arepas – Cassava arepas, braised BBQ pulled pork
Ceviche Shots – Shrimp and octopus ceviche
Cheese Tequeños – Chipotle lime crema
Chicken Salad Crostini – Rotisserie chicken, cranberries, celery, onions, balsamic, cassava cracker
Chilorio Tacos – Red chile slow cooked pork, pickled onions, avocado salad
Chipotle Shrimp Cucumber Rounds – Chipotle shrimp, cucumber, guacamole, aioli
Crab & Elote – Lump crab, sweet corn, cilantro crema, Cotija cheese
Croquetas de Bacalao – Cod and potato croquettes, saffron cream
Dark Rum & Guava BBQ Meatballs – All-beef meatballs, fried onions
Mini Beef Picadillo Empanadas – Seasoned beef picadillo
Mini Cuban Sliders – Roasted pork shoulder (Pernil), Swiss cheese, mustard, pickles
Mini Oxtail Empanadas – Pepper Jack cheese, chipotle aioli
Mini Pionono – Sweet plantain, beef filling, melted cheese
Mini Sandwich de Aguacate y Camarones – Shrimp, avocado, house-made tartar, dill
Pinchos de Guayaba y Queso – Guava paste, fresh mozzarella, cinnamon
Shots de Tomate – Roasted tomato bisque, mini grilled cheese
Shrimp Tacos – Crispy shrimp, coriander cabbage slaw, tartar sauce

Proteins

Bacalao Horneado – Oven roasted cod, lemon caper sauce
Carne Guisada – Slow braised Latin beef stew
Chili con Carne – Beans, tomatoes, cumin
Chivo Guisado – Goat stew, creole tomato base
Camarones al Ajillo – Garlic and white wine sauce
Criollo Brat – Sauteed Bratwursts with Latin Spices topped with white onions and dark beer Sauce
Fricassé de Pollo, Setas y Chorizo – Pan roasted chicken and chorizo in a creamy mushroom sauce
Grilled Chicken – Creamy corn salsa, avocado chimichurri
Jack Daniel's Guava BBQ Baby Back Ribs – House-made guava BBQ
Lasaña Criolla – Beef picadillo, sweet plantains
Mahi-Mahi – Caribbean mango salsa
Pastelón – Sweet plantains, beef picadillo, baked cheese
Pernil Asado – Roasted pork shoulder, spicy mojo
Pinchos – Sugarcane skewered pork, chipotle pineapple salsa
Pollo Guisado al Caldero – Caribbean chicken stew
Pollo Rostizado al Chimichurri – Rotisserie chicken topped with Chimichurri sauce
Ravioli de Setas – Mushroom ravioli, creamy white wine sauce
Ropa Vieja – Cuban shredded beef with mojo
Salmón Rostizado – Roasted Atlantic salmon, peperonata escabeche

Salads

Coles de Bruselas – Brussels sprouts, bacon, balsamic, queso fresco
Ensalada de Aguacate y Camarones – Avocado, shrimp, cherry tomatoes, dill, tartar sauce
Guineitos en Escabeche y Mollejas – Pickled baby bananas, chicken gizzards
Hearts of Palm & Avocado Salad – Hearts of palm, avocado, lime-cilantro vinaigrette
Mexican Street Corn Salad – Fire-roasted corn, Mexican crema, poblano, cilantro, Cotija
Passion Salad – Mixed greens, cucumber, tomato, queso fresco, passion fruit vinaigrette
Ranchero Quinoa – Quinoa, black beans, corn, jicama, peppers, tomato salsa
Russian Potato Salad (Dominican-Style) – Beets, eggs, red onion, ají gustoso, red wine vinegar, mayo
Summer Watermelon Salad – Watermelon, radish, blueberries, mint, feta

Sides

Arroz con Gandules con Coco – Jasmine rice, coconut milk, pigeon peas
Four-Cheese Graham Mac & Cheese – Gouda, mozzarella, cheddar, Gruyère, graham crumble
Garlic Confit Mashed Potatoes – Yukon mash, crème fraîche, chives
Hot Yuca Salad – Bell peppers, onion escabeche, cilantro oil
Lasagna de Berenjena – Eggplant lasagna, pomodoro criollo, basil
Majado de Yautía Lila – Purple taro root mash, escabeche
Majado de Yuca – Cassava mash, pickled red onions
Pastel de Yuca – Cassava pastel, annatto oil, peppers, olives
Risotto de Gandules – Arborio rice, pigeon peas, chicken consommé
Roasted Fingerling Potatoes – Peperonata escabeche, rosemary, garlic confit
Wild Mushroom Cobbler – Wild mushrooms, caramelized onions, thyme
Zanahorias Guisadas – Caribbean carrot stew with sofrito