

## **TAPAS**

Peruvian Ceviche	\$14.00	Nachos	\$12.00
White fish, lime juice, red & green pepper cilantro and malanga chips.	rs, onions,	Malanga chips, roasted pork, grilled Monterey Jack cheese, black beans, pic	
Yellow Ceviche	\$13.75	guacamole and chipotle sour cream.  Flauticas	\$ 9.00
White fish, Leche de Tigre, Peruvian ropeppers, cilantro and malanga chips.	ocoto, red	Corn tortilla, Chicken, peppers, queso f	•
Peka Ceviche	\$14.50	de gallo and tomatillo sauce.  Pork Belly	\$11.50
White Fish, shrimp, bacon, red & green red onion, cilantro, lime juice, peruvian		Crispy pork belly and pickled onions.	
crema.		Yuca Frita	\$ 5.00
Garlic Shrimp	\$17.50	Fired cassava and cilantro sauce.	
Garlic, white wine, cilantro and olive owith toasted bread.	il. Served	Pupusas	\$ 9.00
Calamari	\$12.00	Corn cakes stuffed with chicken, pork, or pickled cabbage.	cheese and
Fried calamari, garlic aioli and marinated i	red onion.		
Tequeños	\$12.00	SOUPS	
Hand-rolled puff pastry, wrapped white cl guava lime sauce.	nee <mark>se and</mark>	Chicken soup	\$ 6.00
	4000	Chicken broth and Vegetables	
Arepitas	\$ 6.00	Tortilla Chicha <mark>rrón</mark> Soup	\$ 6.00
Fried corn dough and Venezuelan Cream		Corn tortilla, pork belly, avocado, chee	ese, tomato
Empanadas	\$ 5.00	broth, garlic, onion, poblano-arbol-epaz and sour cream.	ote pepper
Fried turnovers made with corn dough. C Sauce. Choice of: Cheese, chicken, domino		SALADS	
Arepa		Fajitas Salad	\$16.50
Grilled corn dough. CHOICE OF: • Roasted pork • Carne mechada • Reina pepiada	\$ 5.50	Mesclun mix, grilled shrimp, carrots roasted corn, onion, tomatoes black Balsamic Jalapeño Dressing.	
• Domino	\$ 5.50		
Cheese	\$ 5.50		

Please inform your server of any food allergens prior to ordering. Also, consumption of raw or undercooked eggs, seafood, poultry, shellfish may increase your risk of foodborne illness.

Avocado, red onions, tomatoes, cilantro, lime, salt

and pepper



and sweet plantains.

DINNER	BRUNCH
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Our special creation - LA TABLA! \$100.0 Ask your server for details	0 Cachapas	
Churrasco \$35.0	Sweet corn pancakes.  CHOICE OF:	
12oz grilled Prime New York Strip, chimichurri an chorizo. Served with black bean rice, yuca, an plantains.	nd	
platitatis.	Venezuela Brunch \$16.00	
Flank Steak \$29.0  12oz grilled Flank steak, chorizo, chimichui	Perico, grilled chorizo, grilled arepa, black beans, shredded beef, and sweet plantains with cheese.	
rocoto peppers and Roquefort butter. Served wi black bean rice, yuca, and plantains.		
Gaucho \$29.00	Tres Leches soaked Brioche bread, topped with caramelized bananas and strawberries.	
Grilled skirt steak served with chimichurri, blad bean rice, yuca, and plantains	Omelette \$13.75	
Pollo Asado \$21.0	Mushrooms tomates, spinachs, cheese and onions. Home fried Papas Brava	
Half roasted chicken and chorizo. Served with black bean rice, yuca, and plantains		
Salmón \$ 25.0	DESSERTS	
Grilled Salmon fillet, shrimp, roasted peppers an onions vinaigrette. Served with black bean rice	Coconui / Chocolale / Vanilla	
yuca, and plantains.	Churros with Vanilla Ice cream \$8.50	
Pabellón Criollo \$21.5	O Tres leche cake \$7.50	
Shredded beef, fried egg, white rice, black bear	ne	