

MENU TAKEOUT

SMALL BITES

Tostones | \$8

Crispy Plantains. Served with lime crema.

Salt Cod Fritters | \$14

Salt cod fritters. Served with chorizo aioli and lemon wedge.

Croquettes (5) | \$12

Braised beef and cassava croquettes. Served with aji amarillo aioli.

ON A BUN

Burger & Fries | \$18

Fresh baked cheese bun, house ground chuck and rib patty. Served with monterey jack cheese, chipotle aioli, avocado puree, pickled jalapenos, and lettuce.

Cubano | \$16

House made bread with smoked pork loin and ham. Served with gruyere and mozzarella cheese, crunchy mustard, pickles, and red chimichurri

TACOS

Pork Taco Kit | \$26 6 tacos

Al Pastor. Served with pineapple, tomatillo salsa, pickled red onions, sour cream cilantro, and lime.

Chicken Taco Kit | \$26 6 tacos

Piri Piri Chicken Thighs. Served with avocado, pico verde, crispy chicken skin, queso fresco.

Mushroom Taco Kit | \$23 6 tacos

Roasted Maitake Mushroom. Served with confit garlic, huitlacoche, pickled red onion, pickled red cabbage, pickled anaheim pepper.

BIGGER BITES

Tamale | \$13

Corn masa stuffed with achiote braised pork shoulder, served with hogao (Colombian salsa) and house rocoto hot sauce.

Smoked Chicken Chaufa | \$21

Smoked chicken fried rice with soft boiled egg, crispy shallots, panca pepper and vegetables.

Beef Rib | \$27

Smoked Beef Rib. Served with coleslaw, pickles, guava BBQ sauce and house hot sauce.

SALADS & SIDES

Fresh Greens Salad | \$12

Orange vinaigrette, frisee, radicchio, romaine, baby kale, orange segment, watermelon radish, sunflower seed, pickled pearl onion, cilantro.

Quinoa Salad | \$12

Red and white quinoa, chimichurri vinaigrette, green bean, choclo (Peruvian corn), red onion, red pepper, cherry tomato, red radish, queso fresco, cilantro, mint.

Mini Smashed Potatoes | \$8.50

Fried smashed potatoes with fresh thyme and chorizo aioli.

Brussel Sprouts | \$10

Fried Brussel Sprouts. Served with guava vinaigrette, roasted pistachios, and mint.

French Fries | \$4

Extra crispy fries. Served with ketchup.

Sweet Potato Fries | \$6

Sweet potato fries. Served with chipotle aioli.

ADD ON

House Made Hot Sauce | \$3.50

Chipotle Aioli | \$3.50

DESSERT

Guava Cheesecake | \$13

Basque Cheesecake. Served with guava sauce, caramelized white chocolate and graham streusel.

DRINKS

Pepsi, 7up, Ginger Ale, Diet, Iced Tea 355ml | \$2

Gaurana 355ml | \$4

Red Bull | \$4

Spring Water 473ml | \$3

Jarrito Lime Soda 370ml | \$3

Jarrito Mandrin Soda 370ml | \$3

Jarrito Pineapple Soda 370ml | \$3

Q Soda Grapefruit 198ml | \$2.50

Q Soda Ginger Beer 198ml | \$2.50

RED WINE

Rugendas, Cabernet Sauvignon | \$20

Portillo, Pinot Noir, Argentina | \$20

Dona Paula, Malbec | \$20

Finca La Florencia, Malbec | \$20

Anakena, Carmenere | \$20

Andeluna, Malbec | \$30

Silk Oak, Cabernet Sauvignon | \$30

Miras Joven, Merlot | \$40

Rioja Vega GR, Tempranillo | \$40

WHITE

Sensi, Pinot Grigio | \$20

Anakena, Sauvignon Blanc | \$20

Megalomaniac, Riesling | \$20

Morgan Bay, Chardonnay | \$20

Grove Mill, Sauvignon Blanc | \$25

Rioja Vega, Tempranillo Blanco | \$25

Ampakama, Torrentes | \$25

Miolo, Seival Brut | \$25

BEER

Stella Artois | \$5

Corona | \$5

Dos Equis | \$5

Modelo | \$5

Negra Modelo | \$5

Sol | \$5

LA
LATINA