

## APERITIVOS || APPETIZERS

<b>ENSALADA DE PULPO</b>	<b>17.95</b>
Octopus salad with shrimps, avocado, onions and tomatoes, served with tostones	
<b>CEVICHE DE CAMARONES</b>	<b>13.95</b>
Shrimp ceviche, avocado, onions and tostones	
<b>CALAMARES FRITOS</b>	<b>17.95</b>
Fried calamari rings served with chipotle sauce	
<b>CHICKEN WINGS</b>	<b>15.95</b>
8 chicken wings with Buffalo or BBQ sauce	
<b>CHICHARÓN</b>	<b>9.95</b>
Pork belly with arepa and toston	
<b>CHICHARRÓN CON YUCA</b>	<b>12.95</b>
Chopped pork belly with yuca and chipotle sauce	
<b>CAMARONES CON TOSTONES</b>	<b>13.95</b>
Garlic shrimps and tostones	
<b>MADUROS CON QUESO</b>	<b>9.95</b>
Sweet plantain with cheese	
<b>CHORIZO</b>	<b>9.95</b>
Sausage with with arepa and toston	
<b>MORCILLA</b>	<b>9.95</b>
Blood sausage with arepa and toston	
<b>TOSTONES SAOCO</b>	<b>9.95</b>
Tostones served with fresh guacamole	
<b>EMPANADAS: BEEF OR CHICKEN</b>	<b>2.50</b>
Delicious meat and potato filling wrapped in a crispy corn dough.	

## SOPAS || SOUPS

Served with rice, salad and plantain

<b>RES / BEEF SOUP</b>	<b>17.95</b>
<b>GALLINA / HEN SOUP</b>	<b>17.95</b>
<b>MONDONGO / TRIPE SOUP</b>	<b>17.95</b>

## ENSALADA || SALADS

<b>ENSALADA CON SALMÓN</b>	<b>19.95</b>
Salmon over romaine lettuce, tomatoes, onions, peppers, tomatoes and avocado	
<b>ENSALADA CON CAMARONES</b>	<b>19.95</b>
Shrimp salad with romaine lettuce, tomatoes, onions, peppers, tomatoes and avocado	
<b>ENSALADA CON CARNE</b>	<b>17.95</b>
Steak salad with romaine lettuce, tomatoes, onions, peppers, tomatoes and avocado	
<b>ENSALADA CÉSAR CON POLLO</b>	<b>17.95</b>
Caesar salad with grilled chicken	

## MARISCOS || SEAFOOD

<b>MOJARRA FRITA *</b>	<b>22.95</b>
Whole fried fish served with rice, salad and tostones	
<b>CAZUELA DE MARISCOS *</b>	<b>25.95</b>
Seafood soup with clams, mussels, shrimps, tilapia and calamari, served with salad, rice and tostones	
<b>ARROZ CON MARISCOS *</b>	<b>25.95</b>
Seafood rice with shrimps, clams, mussels, calamari, peppers, onions, peas and carrots	
<b>SALMÓN A LA PARRILLA *</b>	<b>22.95</b>
Salmon with avocado salad, rice and tostones	
<b>CAMARONES AL AJILLO</b>	<b>22.95</b>
Shrimps in garlic sauce with tostones and rice	
<b>ARROZ CON CAMARONES</b>	<b>22.95</b>
Shrimps in rice tossed with onions, peppers, peas and carrots, served with tostones	
<b>TILAPIA CON CAMARONES</b>	<b>23.95</b>
Tilapia filet with garlic shrimps served with rice and tostones	
<b>PASTA CON MARISCOS *</b>	<b>25.95</b>
Seafood pasta, shrimps, mussels, clams and tilapia	

## GUSTO LATINO || LATIN TASTE

<b>PICADA</b>	<b>29.95</b>
Platter with steak, pork belly, sausage, blood sausage, tostones, yuca, arepas and fries	
<b>BANDEJA PAISA</b>	<b>22.95</b>
Traditional dish with grilled steak, pork belly, sausage, rice, beans, avocado, egg, sweet plantain and arepa	
<b>CHURRASCO CON CHIMICHURRI *</b>	<b>27.95</b>
New York strip with chimichurri sauce, served with rice, beans and yuca	
<b>ENTRAÑA A LA PARRILLA *</b>	<b>27.95</b>
Skirt steak with chimichurri sauce, served with rice, beans, and sweet plantain	
<b>LOMITO SALTADO</b>	<b>22.95</b>
Sautéed beef strips with peppers, onions and fries, served with rice, beans and plantain	
<b>CARNE ASADA A LA PARRILLA *</b>	<b>22.95</b>
Grilled steak served with rice, beans, salad and sweet plantain	
<b>BISTEC ENCEBOLLADO *</b>	<b>22.95</b>
Grilled steak with sautéed onions on top served with rice, beans and sweet plantain	
<b>LOMO DE CERDO A LA PARRILLA</b>	<b>22.95</b>
Grilled pork loin with sautéed onions and peppers, served with rice, beans and plantain	
<b>CHULETA APANADA</b>	<b>22.95</b>
Breaded pork loin served with rice, beans, and plantain	
<b>PECHUGA DE POLLO AL GRILL</b>	<b>22.95</b>
Grilled chicken breasts served with rice, beans, salad and sweet plantain	
<b>PECHUGA APANADA</b>	<b>22.95</b>
Breaded chicken breasts, rice, beans and plantain	
<b>PECHUGA DE POLLO AL VINO</b>	<b>22.95</b>
Chicken breasts in a wine sauce reduction, served with rice, beans and plantain	
<b>ARROZ CON POLLO</b>	<b>21.95</b>
Chicken and rice tossed with onions, peppers, peas and carrots, served with plantain	
<b>CARNE TAMPIQUEÑA CON CAMARONES 🌶️</b>	<b>23.95</b>
Sautéed beef strips and shrimp in spicy sauce, served with rice, salad, and sweet plantain	
<b>POLLO TAMPIQUEÑO CON CAMARONES 🌶️</b>	<b>23.95</b>
Sautéed chicken strips and shrimp in spicy sauce, served with rice, salad and sweet plantain	
<b>HAMBURGUESA SAOCO (JIBARITO)</b>	<b>15.95</b>
Burger patty sandwiched between tostones, cheese, onions, egg, lettuce, tomatoes, avocado and fries	
<b>BANDEJA VEGETARIANA 🥕</b>	<b>17.95</b>
Vegetarian plate with rice, beans, avocado, plantain, toston, yuca and egg	

## KIDS MENU

<b>SALCHIPAPAS</b>	<b>12.95</b>
<b>CHICKEN NUGGETS AND FRIES</b>	<b>12.95</b>
<b>CHICKEN TENDERS AND FRIES</b>	<b>12.95</b>
<b>CHEESE BURGERS AND FRIES</b>	<b>13.95</b>
Lettuce, onions, tomatoes and cheese	

## SIDE ORDERS

<b>ARROZ    RICE</b>	<b>4.95</b>
<b>FRIJOL    BEANS</b>	<b>4.95</b>
<b>MADUROS    SWEET PLANTAIN</b>	<b>4.95</b>
<b>ENSALADA    HOUSE SALAD</b>	<b>4.95</b>
<b>AGUACATE    AVOCADO</b>	<b>4.95</b>
<b>PAPAS FRITAS    FRIES</b>	<b>4.95</b>
<b>YUCA</b>	<b>4.95</b>
<b>TOSTONES</b>	<b>4.95</b>
<b>GUACAMOLE</b>	<b>4.95</b>

\* Thoroughly cooking meats, seafood, shellfish, eggs and poultry reduces the risk of foodborne illness.

18% de gratitud será incluido a grupos de 4 o más personas.

18% gratuity will be added to parties of 4 or more.

**DESSERTS**

<b>CARAMEL FLAN</b>	<b>8.50</b>
<b>PASSION FRUIT CHEESECAKE</b>	<b>8.95</b>
<b>TRES LECHES</b>	<b>8.50</b>
<b>BREVAS, QUESO Y AREQUIPE</b>	<b>8.50</b>
Figs in almibar, cheese and dulce de leche	

**RUMBA COCKTAILS**

<b>PALOMA PICANTE</b>	
Spicy tequila, jalapeño, cointreau, triple sec, lime	
<b>ALOHA TEQUILA</b>	<b>11</b>
Malibu rum, tequila, pineapple and orange	
<b>SANGRIA</b>	<b>11</b>
House made sangria with fresh fruit	
<b>MOJITOS</b>	
<b>CLASSIC</b>	<b>11</b>
Mint, lime, gold rum, simple syrup, splash of soda	
<b>COCONUT</b>	<b>12</b>
Coconut cream, malibu rum, gold rum, lime, simple syrup and splash of soda	
<b>FRUIT SELECTIONS</b>	<b>12</b>
Mojitos made with real tropical fruit of your choice	
<b>MARGARITAS</b>	
<b>CLASSIC</b>	<b>11</b>
Tequila, triple sec, sour mix, cointreau	
<b>FRUIT SELECTIONS</b>	<b>12</b>
Made with real tropical fruit of your choice	
<b>CAIPIRINHA</b>	<b>11</b>
Cachaça, lime wedges, sugar	
<b>CANOA SYMPHONY</b>	<b>12</b>
Gold rum, mango puree, amaretto	
<b>ESPRESSO MARTINI</b>	<b>12</b>
Tito's vodka, espresso coffee, baileys	
<b>PIÑA COLADA</b>	<b>11</b>
Malibu rum, pineapple, coconut cream	
<b>MARGARITA LA BOMBA</b>	<b>11</b>
Tequila, cointreau, pineapple, orange	
<b>MAI TAI</b>	<b>11</b>
Rum, triple sec, amaretto, orange, pineapple	
<b>SAOCO DAIQUIRI</b>	<b>11</b>
Golden rum, lime juice, mango or strawberry puree	

**DRAFT BEER 16OZ**

<b>CORONA PREMIER</b>	<b>7</b>
<b>YUENGLING</b>	<b>7</b>
<b>BLUE MOON</b>	<b>7</b>
<b>MODELO ESPECIAL</b>	<b>7</b>
<b>NEGRA MODELO</b>	<b>7</b>
<b>ALLAGASH</b>	<b>7</b>
<b>TWO ROADS IPA</b>	<b>7</b>
<b>SEA HAG IPA</b>	<b>7</b>

**BOTTLE BEER**

<b>AGUILA</b>	<b>5</b>
<b>CORONA</b>	<b>5</b>
<b>MODELO ESPECIAL</b>	<b>5</b>
<b>HEINEKEN</b>	<b>5</b>
<b>STELLA</b>	<b>5</b>
<b>BUDLIGHT</b>	<b>5</b>
<b>COORSLIGHT</b>	<b>5</b>
<b>MICHELADA</b>	<b>7</b>
<b>MICHELADA MEXICANA</b>	<b>10</b>

**TROPICAL JUICES**

<b>MADE IN WATER</b>	<b>5.0</b>
<b>MADE IN MILK</b>	<b>5.5</b>
<b>GUANABANA</b>   <b>SOURSOP</b>	
<b>MARACUYA</b>   <b>PASSION FRUIT</b>	
<b>MORA</b>   <b>BLACKBERRY</b>	
<b>FRESA</b>   <b>STRAWBERRY</b>	
<b>LULO</b>   <b>NARANJILLA</b>	
<b>PIÑA</b>   <b>PINEAPPLE</b>	
<b>GUAYABA</b>   <b>GUAVA</b>	
<b>PAPAYA</b>	
<b>MANGO</b>	

**WHITE WINE**

<b>CHARDONNAY</b>	<b>10 \ 36</b>
Santa Marvista, Chile	
<b>RELAX RIESLING</b>	<b>10 \ 36</b>
Relax, Germany	
<b>PORTILLO SAUVIGNON BLANC</b>	<b>10 \ 36</b>
Portillo, Mendoza	
<b>MOSCATO</b>	<b>10 \ 36</b>
Twisted, California	
<b>PINOT GRIGIO</b>	<b>10 \ 36</b>
Santa Rita, Chile	

**RED WINE**

<b>PINOT NOIR</b>	<b>10 \ 36</b>
Z. Alexander Brown, California	
<b>MALBEC</b>	<b>10 \ 36</b>
Killka, Mendoza	
<b>CABERNET SAUVIGNON</b>	<b>10 \ 36</b>
Root, Chile	
<b>RED BLEND</b>	<b>10 \ 36</b>
Robert Mondavi, California	

**SODAS**

<b>COKE</b>	<b>1.75</b>
<b>DIET COKE</b>	<b>1.75</b>
<b>SPRITE</b>	<b>1.75</b>
<b>GINGER ALE</b>	<b>1.75</b>
<b>ICED TEA</b>	<b>1.75</b>
<b>COLOMBIANA</b>	<b>2.25</b>
<b>MANZANA</b>	<b>2.25</b>
<b>ORANGE SODA</b>	<b>1.75</b>

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