

# PRÓXIMO

## APPETIZERS

### CRAB CHILAQUILES

Blue crab served over corn tortillas tossed with tomatillo salsa. Finished with cilantro, pickled onions, radishes, queso fresco, avocado, & a sunny side up egg. **16.50**

### SHRIMP SOPE

Shrimp sautéed with tomatillo salsa; laid over a Oaxacan-Serrano sope atop chile de arbol sauce. Finished with sautéed peppers & onions; garnished with queso fresco, Spanish chorizo & cilantro. **15**

### ECUADORIAN CEVICHE

Bay scallops prepared with pico de gallo & an orange/tomato marinade. Served with cumin spiced corn tortillas & finished with cilantro. **14.75**

### GUACAMOLE

Served with fried tortillas & plantain chips. **10**

### DUCK TAMALE

Charred orange braised duck, diced sweet potato and tomatillo relish laid over a tamale. **14.75**

### CARNITA TOSTONE

Braised pork laid over refried lentils & fried plantains; finished with a Salvadorian cabbage relish, Peruvian green sauce, cotija cheese & cilantro. **13.50**

### MUSHROOM ESCABECHE

Guacamole, spiced tortilla chips, red onion, portobello mushrooms, corn, bell peppers, & jalapeños. Garnished with pepitas. **12.75**

### COLOMBIAN CEVICHE

Shrimp, grape tomatoes, cucumbers, red onions, & serrano peppers in a lime-coconut marinade. Served with tortilla chips & garnished with popcorn, cilantro & basil. **15.50**

### TUNA TIRADITO

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce, sesame seeds, & cilantro. **16**

## SIDES

\*SIZED FOR 2-4 TO SHARE

BRUSSELS SPROUTS **9**

PATATAS BRAVAS **9**

GREEN BEAN CASSEROLE **9**

CURRY FARRO **9**



## SALAD / SOUP

### GREEN CHILE CAESAR

Romaine lettuce tossed in our cilantro Caesar dressing with fried plantains & Parmesan cheese. **4**

### GUAVA

Artisan mixed greens tossed with cucumber, grilled pineapple, yellow & red bell peppers, red onion, & guava vinaigrette. **5**

### CHICKEN TORTILLA SOUP

Finished with crispy tortilla strips, cilantro, queso fresco, & sour cream. **5/8**

### CORIANDER

Watercress, kale & savoy cabbage tossed with corn nuts, avocado, sliced radish, corn, & coriander dressing. **5**

### MIXED GREENS

Artisan mixed greens tossed with crispy fresnos, black beans, grape tomatoes, grilled corn, queso fresco, & jalapeño dressing. **5**

### TOMATO SOUP

An arbol chile based tomato soup; finished with cilantro & cotija cheese. **4/7**

## ENTREES

### GUAVA GLAZED SALMON

Grilled with a guava glaze; laid over jalapeño rice & finished with a Salvadorian cabbage relish. **29.25**

### SHRIMP & GRITS

Sautéed shrimp, Spanish chorizo & baby kale; served over sweet corn grits. Finished with sweet pepper bacon, paprika & fried fresno peppers. **28**

### CLAM & CRAB FIDEOS

Blue crab & clams tossed with Spanish chorizo over toasted angel hair pasta; finished with piquillo peppers, romesco sauce, & parsley. **30**

### CARIBBEAN HALIBUT

Roasted in a banana leaf & topped with grilled, pickled pineapple salsa. Paired with a coconut curry farro tossed with sautéed vegetables. **32**

### GRILLED YELLOWFIN TUNA

Thinly sliced, served with beluga lentils & sautéed arugula. Laid over a carrot habanero puree. **29.50**

### SEAFOOD PAELLA

Bay scallops, clams, sautéed shrimp, grilled chicken, & Spanish chorizo served with toasted saffron rice tossed with peas; finished with a half lobster tail. **37**

### SCALLOP DIABLO

Pan-seared jumbo scallops served over piquillo rice & crab, topped with diablo sauce; finished with a charred lime & cilantro. **35**

### RED SNAPPER VERACRUZ

Pan-seared with crispy skin, laid over white rice tossed with sautéed onions, mixed peppers, roma tomatoes, olives, & capers. **29.75**

### VEGAN MUSHROOM BARBACOA

Grilled mushrooms, peppers & onions laid over angel hair pasta tossed in a coconut lemongrass broth. Garnished with serrano peppers, chile threads & sesame seeds. **21**

### ROPA VIEJA

Spiced tomato braised flank steak paired with creamy corn grits, grilled broccolini, olives, capers, & roasted bell peppers. **29**

### CILANTRO CHICKEN PESTO

Grilled chicken served atop angel hair pasta tossed in our cilantro pesto with cotija cheese & toasted pecans. **23**

### FILET MIGNON

8 oz. Filet topped with a garlic herb butter; laid over yucca gnocchi, brussels sprouts, shallots, roasted tomatoes, & sunchocks all tossed with sherry honey vinegar. **40.25**

### CHIMICHURRI RIBEYE

14 oz. Ribeye paired with patatas bravas; finished with fried arugula, chimichurri & grilled knob onions. **41**

### PORK CHOP AL PASTOR

14 oz. pork chop marinated in al pastor seasoning & grilled; served with refried lentils & green beans with radish julienne. Finished with our habanero mango glaze. **29.50**

### BRAISED LAMB SHANK

Braised lamb shank served with a nopales salad, cilantro rice & corn tortillas; finished with sliced radishes, red onions & queso fresco. **33.25**

### DUO OF DUCK

Seared duck breast served with grilled squash & braised duck leg enchiladas finished with lime crema & mole negro. **29**

### CUBAN CHICKEN

Grilled & paired with sautéed plantains, Spanish rice with pico de gallo & black beans with cotija cheese. Finished with pickled onions, Peruvian green sauce & cilantro. **26**

There is an increased danger of food-borne illness when consuming raw or under-cooked meats or seafood products. Guest with known food allergies please alert your server prior to ordering.