



PRÓXIMO

APPETIZERS

TUNA TIRADITO

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce & sesame seeds. **15.50**

GUACAMOLE

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

SHRIMP SOPE

Spanish chorizo & shrimp sautéed with tomatillo salsa & chile de arbol sauce; laid over a Oaxacan-Serrano sope. Finished with sautéed peppers & onions. **14.50**

ECUADORIAN CEVICHE

Bay scallops tossed with pico de gallo & marinated with orange & tomato juices. Served with cumin spiced corn tortillas. **14.75**

COLOMBIAN CEVICHE

Lime-coconut marinated shrimp, tossed with grape tomatoes, cucumbers, red onions, & serrano peppers. Finished with popcorn. **15**

MUSHROOM SOPE

Sautéed mushrooms tossed with Peruvian green salsa, radishes & cotija cheese; laid over a Oaxacan-Serrano sope. Finished with cilantro. **14**

CARNITA TOSTONE

Braised pork laid over refried lentils & fried plantains; finished with a Salvadorian cabbage relish, peruvian green salsa, & cilantro. **13**

CHICKEN TINGA TOSTADA

Chicken tinga served over a fried corn tortilla; finished with arugula, pico de gallo, cotija cheese & a black bean puree. **12**

SALAD/SOUP

CRAB CORIANDER

Jumbo lump blue crab served over watercress, kale & savoy cabbage; tossed with corn nuts, avocado, sliced radish, corn, & coriander dressing. **16.25**

CHICKEN CAESAR

Grilled chicken served over romaine lettuce tossed in our cilantro caesar dressing with fried plantains & parmesan cheese. **14**

FLANK STEAK

Dry rubbed flank steak served over artisan mixed greens; tossed with crispy fresno peppers, black beans, grape tomatoes, grilled corn, queso fresco, & jalapeño dressing. **16.25**

CHICKEN TORTILLA SOUP

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

TOMATO SOUP

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

CHICKEN AVOCADO

Grilled chicken thigh laid over artisan mixed greens; tossed with green apple, hard boiled eggs, oaxacan cheese, & mimosa vinaigrette. Served with avocado toast. **15**

SALMON

Pan-seared salmon served atop artisan mixed greens tossed in our guava vinaigrette with grilled pineapples, yellow & red bell peppers, red onions, & cucumbers. **16.75**

ENTREES

ROPA VIEJA

Spiced tomato braised flank steak paired with creamy corn grits, grilled broccolini, olives, & roasted bell peppers. **19**

PORK AL PASTOR

Al Pastor marinated pork tenderloin served with refried lentils & green beans; finished with our habanero mango glaze & radishes. **15.25**

CILANTRO CHICKEN PESTO

Grilled chicken served atop angel hair pasta tossed in our cilantro pesto with cotija cheese & toasted pecans. **13**

CUBAN CHICKEN

Marinated Cuban chicken paired with Spanish rice, sautéed plantains & black beans. Finished with pico de gallo, pickled onions, cotija cheese, & Peruvian green salsa. **16.50**

SHRIMP & GRITS

Sautéed shrimp & Spanish chorizo; served over sweet corn grits & baby kale. Finished with sweet pepper bacon, paprika & fried fresno peppers. **17.75**

STREET TACOS

Flour & corn tortillas served with chicken tinga, dry rubbed flank steak, carnitas, cilantro, onion, guacamole, sour cream, & pico de gallo. **15.50**

CRAB CHILAQUILES

Jumbo lump blue crab served over corn tortillas tossed with tomatillo salsa, cilantro, pickled onions, & radishes. Finished with queso fresco, avocado & a fried egg. **16**

GUAVA GLAZED SALMON

Pan-seared salmon with a guava glaze; laid over a jalapeño rice & finished with a Salvadorian cabbage relish. **18.75**

VEGAN MUSHROOM BARBACOA

Sautéed mushrooms laid over lemongrass noodles tossed with coconut milk, red peppers, onions, & serrano peppers. Garnished with sesame seeds. **14.50**

BRUNCHILADAS

Carnitas served in corn tortillas & laid over a black bean puree; finished with crispy onions, sour cream, cotija cheese, avocado, & a fried egg. **15.25**

SANDWICHES

CARNITA

Carnitas, black bean puree, cabbage slaw, pickled onion, jalapeño vinaigrette, & cilantro leaves served on a torta bun; paired with patatas bravas. **13**

FLANK STEAK

Dry rubbed flank steak, arugula, crispy onions, roasted poblanos, sliced tomato, tomato saffron aioli, & chimichurri served on a torta bun; paired with patatas bravas. **15**

GRILLED CHEESE & SOUP

Manchego cheese, white cheddar, romesco mayonnaise, arugula, cilantro, & sautéed peppers with onions served on Bricohé; paired with a cup of tomato soup. **13**

GRILLED CHICKEN

Marinated Cuban chicken, romaine lettuce, pickled onions, cotija cheese, peruvian green salsa, & mayonnaise served on a torta bun; paired with patatas bravas. **13**

BLACK BEAN

Black bean patty, arbol crema, bell peppers, red onion, crispy tortilla strips, romaine, cilantro, guacamole, & caramelized oaxaca/jack cheese served on a torta bun; paired with patatas bravas. **12**

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.