



# PRÓXIMO

## APPETIZERS

### CARNITA TOSTONE

Braised pork laid over refried lentils & fried plantains; finished with a Salvadorian cabbage relish, Peruvian green sauce, cotija cheese & cilantro. 15

### SHRIMP SOPE

Shrimp sautéed with tomatillo salsa; laid over an Oaxacan-serrano sope atop chile de arbol sauce. Finished with sautéed peppers & onions; garnished with queso fresco, Spanish chorizo & cilantro. 19

### GUACAMOLE

Served with fried tortilla chips & plantain chips. 12

### FEATURED CEVICHE SELECTION

Ask your server about our featured, fresh ceviche.

### TUNA TIRADITO

Thin slices of Ahi tuna, pineapple & avocado. Finished with serrano peppers, tamarind sauce, sesame seeds, & cilantro. 19

### ELOTE

Roasted corn rolled in garlic aioli, coated with crispy crushed plantain chips and almond queso fresco. Topped with chopped red onion, fresh cilantro & Cholula; served with lime wedges. 18

### LENGUA TAMALES

Shredded lengua, slow braised in adobo sauce, and served over a tamale topped with a caramelized onion and tomato jam. Finished with pickled sweet corn, roasted jalapeno crema, cilantro and cotija. 17

## SALAD/SOUP

### FRISÉE GRILLED SHRIMP

Garlic marinated shrimp, grilled & served over frisée and shredded red cabbage tossed in a burnt orange vinaigrette. Topped with toasted almonds, avocado, cherry tomato medley and red onion. 21

### SALMON

Grilled salmon served atop artisan mixed greens tossed in our guava vinaigrette with grilled pineapples, yellow & red bell peppers, red onions, & cucumbers. 22

### CHICKEN TORTILLA SOUP

Finished with crispy tortilla strips, cilantro, queso fresco, & sour cream. 6.5/11.5

### TOMATO SOUP

An arbol chile based tomato soup; finished with cilantro & cotija cheese. 5.5/10

### FLANK STEAK

Dry rubbed flank steak served over artisan mixed greens tossed in a jalapeño dressing; topped with crispy Fresno peppers, black beans, grape tomatoes, grilled corn, & queso fresco. 21

### CHICKEN CAESAR

Grilled chicken served over romaine lettuce tossed in our cilantro Caesar dressing with fried plantains & Parmesan cheese. 16

## ENTREES

### STREET TACOS

Flour & corn tortillas served with chicken tinga, dry rubbed flank steak, carnitas, cilantro, onion, pico de gallo, guacamole, sour cream & a fresh lime. 17.50

### PERUVIAN SALTADO

Sautéed shrimp & bay scallops, diced potatoes, grape tomatoes, red onion, & saltado sauce laid over white rice. Finished with Peruvian green sauce & cilantro. 21

### CILANTRO CHICKEN PESTO

Grilled chicken served atop angel hair pasta tossed in our cilantro pesto with cotija cheese & toasted pecans. 17

### CUBAN CHICKEN

Grilled marinated chicken paired with sautéed plantains, Spanish rice with pico de gallo & black beans with cotija cheese. Finished with pickled onions, Peruvian green sauce & cilantro. 24

### SHRIMP & GRITS

Sautéed shrimp, Spanish chorizo & baby kale; served over sweet corn grits. Finished with sweet pepper bacon, paprika & fried Fresno peppers. 25

### CRAB CHILAQUILES

Blue crab served over corn tortilla chips tossed with tomatillo salsa. Finished with cilantro, pickled onions, radishes, queso fresco, avocado & a sunny side up egg. 19

### GUAVA GLAZED SALMON

Grilled salmon with a guava glaze; laid over jalapeño rice & finished with a Salvadorian cabbage relish & cilantro. 27.50

### VEGAN MUSHROOM BARBACOA

Sautéed mushrooms, peppers & onions laid over angel hair pasta tossed in a coconut lemongrass broth. Garnished with serrano peppers, chile threads & sesame seeds. 16.25

### BRUNCHILADAS

Carnitas served in corn tortillas & topped with a black bean puree; finished with crispy onions, sour cream, cotija cheese, avocado, cilantro & a sunny side up egg. 17.50

## SANDWICHES

### CUBANO

Mojo braised pork, smoked ham, house-made pickles, garlic maple Dijonnaise, and melted Swiss cheese. Served on a toasted torta bun; paired with patatas bravas with tomato saffron aioli. 18

### FLANK STEAK

Dry rubbed flank steak, arugula, crispy onions, roasted poblanos, sliced tomato, chimichurri rojo, & tomato saffron aioli served on a torta bun; paired with patatas bravas with tomato saffron aioli. 19

### GRILLED CHICKEN

Grilled chicken, romaine lettuce, pickled onions, cotija cheese, Peruvian green sauce, & mayonnaise served on a torta bun; paired with patatas bravas with tomato saffron aioli. 17.50

### ROASTED BUTTERNUT SQUASH TORTA

Chili rubbed; grilled butternut squash served on a torta bun with melted goat cheese. Layered with vegan chipotle-maple aioli, fresh spinach, caramelized onion, and fresh tomato. Paired with patatas bravas & chimichurri rojo. 18

### GRILLED CHEESE & SOUP

Manchego cheese, white cheddar cheese, arbol crema, arugula, tomato, & sautéed peppers with onions served on Bricole; paired with a cup of tomato soup. 15.75

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.