

AUTHENTIC *regional dishes*

SLOW ROASTED HOUSE SPECIALITIES

Puerco Cubano en Mojo – Marinated slow-roasted pork shoulder with Cuban black beans, steamed rice and sweet potato-plantain mash 22

Moroccan Lamb & Cous Cous – Slow braised lamb shoulder in Moroccan spices, served with cous cous and grilled vegetables 24.5

Asado – Argentinean asado of marinated and grilled flat-iron steak, spiced pork tenderloin, lamb chops, patatas bravas and chimichurri sauce 29

Salmon – Pumpkin seed crusted wild salmon filet, topped with a tomato saffron sauce, served with fresh seasonal vegetables and rice 25

CEVICHE

Ahi Tuna Tartar – Fresh diced ahi tuna tartar, wasabi powder, diced apple, green papaya slaw, daikon sprouts, curry- ginger aioli 12

Peruvian Ceviche – Fresh white fish marinated in fresh lime juice, red onion, fresh ginger, chili arbol, sea salt 12

Brazilian Scallop Ceviche – Scallops, lime juice, pineapple, chilies, red onion, cilantro 12

Ceviche Sampler Trio 26

PAELLA

Paella Cascal – Saffron rice, chicken, pork, chorizo sausage, shrimp, mussels, clams, smoked paprika sofritto, peas, piquillo peppers sm 23 lg 41

Paella a la Marinera – Fresh fish, clams, mussels, shrimp, calamari, scallops, octopus, peas, piquillo peppers, saffron rice, garlic-tuna aioli sm 24 lg 46

Paella Rustica – Lamb, chorizo, chicken, string beans, carrot, piquillo peppers, artichokes, sofritto sm 23.5 lg 44

Vegetable Paella – Seasonal fresh vegetables and saffron rice, baked in a vegetable and herb stock, topped with a Romesco sauce sm 12.5 lg 19.5

SIDE DISHES

Cuban black beans and white rice 5

Spanish fries with harissa aioli 5

Sweet potato-plantain mash 5

Sautéed spinach, currants, sherry 5

Fresh corn and goat cheese arepa with red onion-tomato chutney 5

Fresh corn and poblano chili sauté 5

Spanish tortilla with garlic Aoli 6.5