

ANTOJITOS

Ceviche * Chunks of fresh fish marinated in lemon and Peruvian herbs	8.99
Gambas al Ajillo Sautéed shrimps with olive oil, garlic and sherry wine sauce	7.99
Mexican Flautas Chicken, roasted red peppers, grilled corn and cheeses lightly crisped in flour tortillas	6.99
Quesadillas Al Carbon Beef, Chicken or Cheese	8.99
Homemade Guacamole A blend of ripe avocados, tomatoes, onions, bell peppers and cilantro, served with tortilla chips	6.99
Palta Reina Avocado stuffed with special chicken casserole.	5.99
Empanadas (Salteñas) Fresh oven baked turnovers stuffed with a filling of chicken, beef, potatoes, raisins, Spanish olives in spicy juices.	3.25

SOPAS

Chupe de Camarones Peruvian style soup, served with shrimp and cilantro	cup – 5.99 bowl – 9.99
Sopa de Lentejas South American style Lentel soup	cup – 4.99 bowl – 7.99
Sopa de Quinoa South American style Quinoa soup	cup – 4.99 bowl – 7.99

ENSALADAS

Small Caribbean Salad Baby mix lettuce, red, yellow and green peppers, tomatoes, cucumbers, green apples, glazed walnut & feta cheese, tossed w/honey mustard dressing	7.99
La Violeta Salad Romaine leaves topped with fresh tomatoes, avocado, red pimentos, green and yellow peppers, red onions, glazed pecans, Spanish olives and feta cheese tossed with extra virgin olive oil and vinegar	9.99
El Tejano Salad BBQ chicken, avocado, tomatoes, grilled corn, black beans, cucumbers and romaine lettuce all tossed with our house dressing, topped with crispy fried onions	10.99

Drinks (non alcoholic)

Sodas (free refills)	1.99
Inca Cola	1.75
Homemade Peach Juice	1.99
Coffee, Tea	1.99
Red Bull	3.25

* consuming raw or undercooked food may increase your risk of foodborne illnesses.

Charcoal Grilled

Churrasco a lo Pobre

Argentinian style grilled 12oz New York Steak, served with beans, spanish rice, plantains, french fries and eggs 15.99

Fajitas al Carbon (beef, chicken or combo)

Served with fresh flour tortilla, Mexican rice, guacamole, pico de gallo and frijoles a la charra 12.99

Carne Asada

Steak Fajitas 12.99

Bisteck a la Limena

Peruvian style steak grilled to your taste, served with rice, french fries, plantains and fried eggs 12.99

Pacumutu de Pollo

Bolivian style chicken shish kabob served with traditional rice & cheese 9.99

Specialties

Lomo a la Chorrellana

Grilled marinated steak served with rice, sautéed potatoes, eggs and salad, topped with sautéed onions and peppers 12.99

Lomo Saltado

Marinated strips of steak sautéed in fresh herbs, olive oil, red onions and Tomatoes, served with french-fries and white rice. 11.99

Pollo Saltado

Marinated chicken strips sautéed in fresh herbs, olive oil, red onions and tomatoes, served with french fries and white rice 9.99

Guiso de Garbanzos Con Chorizo (house specialty)

Chickpeas are married with Spanish chorizo and beef through a fragrant tomato based South American creole sauce 9.99

Aji de Fideo (house specialty)

South American style spicy beef stew 9.99

Guiso de Lentejas (house specialty)

South American style beef and Lentel stew 9.99

Pique a lo Macho

Sautéed strips of beef in special sauce, onions, tomatoes and jalapeno peppers, served with steak cut fries 9.99

Silpancho

Breaded thin cut steak, served with rice, eggs and sautéed potatoes 9.99

Enchiladas de Mariscos

Two flour tortillas stuffed with shrimp and scallops, topped with seafood sauce and melted Monterey cheese 12.99

Fish Tacos with Mango Sauce

Fresh fish, cheese, lettuce, pico de gallo, choice of soft or crispy shell 9.99

Taco Platter

Three shredded beef or chicken tacos. Choice of soft or crispy 9.99

Desserts

Homemade Flan 3.99

Tres Leches 3.99

Sunday Brunch *10:00am – 2:30pm*

Bistec a lo Pobre

Chilean style grilled steak with sauteed Spanish onions. Served with home potatoe's, guacamole and two eggs on top.

12.99

Eggs Benedict

Two English muffins with Canadian Ham, two poached eggs and Hollandaise sauce, served with home potatoes.

8.99

Huevos Rancheros

Two fried eggs over two crispy tortillas, served with refried beans, cheese, guacamole and ranchera sauce. Served with home potatoes.

8.99

Chorizo con Huevo

Spanish (Spicy or nonspicy) sausage grilled with eggs, served with home potatoes

7.99

French Toast

Two slices of our French toast, served with 2 eggs and fresh fruit.

7.99

Pancakes (traditional or blueberry)

Two Pancakes, served with 2 eggs and fresh fruit.

7.99

Breakfast Burrito

Eggs, sausage, cheese, black beans. Served with home potatoe's and guacamole.

7.99

Panchito Salad

Mesquite grilled chicken or beef fajitas on a bed of fresh greens, served with seasonal fruits.

8.99

Omelette served with home potatoe's

Vegi - \$7.99 Cheese - \$7.99 Suasage & cheese – 8.99 Bacon – 7.99

Desserts

Homemade Flan **3.99**
Sopaipilla (fried pastry) **3.25**
Platano Frito with cream **2.99**

Sides

2 eggs **1.99**
Potatoes **2.99**
Fresh Fruit **3.99**

Coffee - 1.99 Tea - 1.99 Milk - 1.25 Fresh Orange Juice - 1.99

Glass Champagne - 5.99