



Sabores

TAPAS BAR



VALENTINE BRUNCH bottomLESS tapas

\$35.99
per person

\$1 OJ Mimosa | **\$5 Red Sangria** | **\$5 Margarita reg**

Order unlimited small plates and try a little bit of everything.
2 hour limit, everyone on the table must participate.
No To-go. Extra charge for flavors on drinks.

Para empezar

To start

Pan con Tomate y ...

Toasted bread with crushed tomatoes, olive oil, and your choice of Manchego cheese or Serrano ham

Queso Dip

Creamy white Queso with jalapenos onions topped with Chorizoserve with chips

Hummus Dip

Classic Hummus served with Pita bread

Pa' comé con la mano

Finger food

Arepitas Fritas

Fried arepitas with your choice of beef, chicken, or cheese, and sprinkled with cotija cheese

Empanaditas

Latin Beef turnovers served with chimichurri sauce

Croquetas de Pollo

Creamy chicken croquettes

Pan de Bono Waffles

Waffle press Yuca flour cheese bread with crema and cotija cheese

Vegetales

Vegetables

Tortilla de Patatas

Spanish potato omelet with caramelized onions and aioli

Espinacas a la Catalana

Sautéed spinach with raisins, apples, and walnuts

Chef's Favorites

Favoritos del Chef

Pintxo Moruno

Moorish chicken skewers on a bed of hummus and pickled onions

Baleadas de Huevo

Flour tortilla spread with refried beans, filled with cheese and scrambled eggs

Picada de Carne

Sautéed steak with onions, peppers, tomatoes, and fried potatoes in a soy base sauce and topped with salsa golf

Dulces

Sweets

Waffles

Fresas y crema (Strawberry & Cream)
Arequipe (Caramel sauce & Cream)
Guayaba (Guava sauce & Cream)

Deep fried Oreos

Waffle covered deep fried Oreos served with raspberry and cream

Salmorejo Gazpacho

Cold Spanish tomato soup served with hard boiled egg and serrano ham bits

Ensalada de Remolacha

Roasted beet salad with walnuts, pickled red onions, goat cheese, and mixed greens with honey balsamic dressing

Provoleta

Grilled provolone cheese melted to perfection. Topped with chimichurri sauce & tostini

Pepito Slider

Beef slider with chimichurri sauce & aioli on a brioche bun

Choripan Slider

Sausage slider with chimichurri & aioli on a brioche bun

Salmon Slider

Seasoned salmon patty slider served with blackened aioli on a brioche bun

Tequeño

Fried stick of cheese wrapped in dough served with guava sauce.

Zucchini Frito

Lightly floured and fried zucchini with aioli and brava sauce

Pisto Manchego

Grilled zucchini, onions, and peppers on a tomato sauce topped with a fried egg

Tostada de Carne

Crispy fried corn tortilla spread with refried beans, & shredded beef topped with cheese and crema

Patatas Bravas con Huevo

Fried potatoes served with brava sauce, aioli, and an over easy egg on top

Chorizo

Argentine sausage over sofrito sauce

Morcilla

Grilled Blood Sausage with sofrito and bread

Flavors \$1



Strawberry
Blackberry
Tamarind

Lulo
Mango
Guava

Passionfruit
Pineapple
Watermelon

Ensalada Cesar

Did you know that Cesar salad was invented in Mexico? well yes, and we have it here

Patacones Cartagena

Fried green plantains topped with sautéed shrimp, onions, and salsa golf

Patacones Con Pollo

Fried green plantains topped with shredded chicken and salsa golf

Patacones con Guacamole

Fried green plantains topped with guacamole and cotija cheese

Catrachitas

Crispy fried corn tortilla spread with refried beans, fried runny egg, spicy tomato sauce, & topped with cheese

Papas con Chimichurri

French fries drizzled with chimichurri sauce and cheese

Garbanzos con Espinacas

Moorish chickpea stew with spinach and tomato

Feijoada

Traditional Brazilian stew of black beans and beef broth

Huevos con Chilaquiles

Tortillas with guajillo sauce and scrambled eggs

Chaufa con Carne

Peruvian style Fried rice with veggies, egg, & beef

Papas Con Queso y Chorizo

Fried potatoes topped with Creamy white Queso jalapenos, onions & chorizo

Sides



Bacon

Fried plantains

White rice

Fried potatoes

Side of egg

Toasted bread

Buñuelos Colombianos

Corn flour dough cheese fritters with raspberry and caramel sauce

Torrijas

Spanish French toast served with whipped cream

Panqueca

Pancake served with maple syrup



order a la carte



Tapas y Antojitos

Small plates items & little things to crave

GF Catrachita 5

Fried crispy tortilla spread with refried beans, avocado, fried runny egg, and topped tomato sauce & cheese.

Pan con Tomate y Queso Manchego 8

Toasted bread with crush tomatoes olive oil, and Manchego cheese

Arepas

GF Reina Pepiada 6

Arepas filled with shredded chicken and avocado

Dulces

Torrijas 10

Spanish French toast served with whipped cream and fruit

GF Tostada de Carne 6

Fried crispy tortilla spread with refried beans, shredded beef, and topped with cheese and crema

Pisto Manchego 9

Grilled zucchini, onions, and peppers on a tomato sauce topped with a fried egg

GF Arepa de Domino 6

Arepas stuffed with black beans, mozzarella, and cotija cheese

Panquecas 8

Good old fashion pancakes served with berries, and maple syrup

Platos Fuertes

Entrees

GF Tortilla a tu manera 12

Omelet made your way. Choose 4 toppings: Onions, tomatoes, spinach, red peppers, mushrooms, cheese, bacon, serrano ham

GF Bistec a Caballo 18

Skirt steak over fried potatoes, onions, and pepper topped with spicy tomato sauce and a fried egg

Sandwiches

Pepito de Carne 18

Rib eye steak sandwich served with chimichurri, aioli, onions, and peppers on a French baguette served with fries

Mexican Chicken Wrap 16

Grilled chicken wrapped in a tortilla with mixed greens, ranch, cheese, and served with chips

GF Recalentao 13

Scramble eggs with tomatoes, onions, and red peppers served with refried beans, rice, and arepas add Chorizo 5 add shredded beef 6

GF Arroz a la Cubana 10

2 fried eggs with rice, tomato sauce, and fried plantains

Desayuno Americano 12

2 eggs, 2 bacon, sausage, bread, and country fried potatoes

Sliders de Salmon 12

3 Salmon patties served with cajun aioli on a toasted brioche served with fries

Sliders de Carne 12

3 Beef sliders served with aioli and chimichurri sauce on a toasted brioche served with fries



BRUNCH DRINKS

Cocteles + Sangría

Cocktails

Coffees

SANGRÍA Glass Carafe

Red 9 32

Rose 9 34

White 34

Famous Spanish cocktail made with wine, spirits, juice, and fresh fruits

Margarita 11

A traditional margarita made with fresh lime juice, agave, and premium tequila

Make it a **Top Shelf** for \$4

Make it a **Spicy** \$2

Smoked with **Vida Mezcal** \$4

Cadillac with **Reposado & GM** \$5

French with **Hennessy** \$5

Mojito 11

Rum muddled limes, sugar, and mint

Caipirinha 12

Brazil's national drink made with Cachaça P51 muddled lime, and sugar

Caipiroska 12

Vodka muddled limes, and sugar

Mimosa Glass 3 / Carafe 18

Cava with your flavor choice

Michelada 7

Famous mexican drink with tomato juice, spices, and beer

Bloody Mary 9

Absolut vodka, tomato juice, and spices

Guarulo 13

Aguardiente sugar free with Lulo juice, lime, & agave

Regular coffee 3

Capuccino 5

Espresso 4

Caffé Latte 5

Cortado 4.5

Hot Chocolate 4

Spike any hot drink for +\$5

Cocteles con Café

Coffee Cocktails

Spanish Coffee 9

Espresso and Licor 43 & whipped cream. Served hot or cold.

Carajillo 9

Made with espresso and brandy

Espresso Martini 12

Espresso, Vodka, khalua, & agave nectar

Flavors \$2

Strawberry Lulo Passionfruit
Blackberry Mango Pineapple
Tamarind Guava Watermelon

