APPS

TSTONES 9
Crispy fried plantain topped with Pulled beef, slice avocado, mexican crema

HABANERO-MANGO CEVICHE 12
Citrus cured cod fish, dice mango onions, cilantro, tomato and habanero.

ALITAS 8
House seasoned chicken wins,choice from our signature sauces
adobo sauce or chipotle-mango bbq, served with carrots-celery slaw.

BEEF TOSTADAS 9
Crispy corn tortilla topped with Barbacoa style Pulled beef, re-fried beans, fresco cheese, avocado, pickle onions

PUPUSAS 8
Salvadorian corn patty stuffed with pork-chicharron, farm cheese served with salvadorian slaw.

SOUPS
SANCOCHO 5
Colombian beef stew.
SOUP OF THE DAY 5

SALADS
Add chicken 3.00 shrimp 4.00 salmon 6.00

SOFIA SALAD 9
Mixed greens, strawberries, candy pecans, fresco cheese, raspberry valsamic vinaigrette

CARIBBEAN SALAD 9
pineapple, mango, coconut flakes, mix greens, mango vinaigrette

LATIN SALAD 10
jicama, cucumber, carrots, mango, latin chili dresing, romaine.

ORIGINAL TIJUANA SALAD 8
romaine, cotija dressing tortillas strips

NIÑOS 8
ALL COME WITH SMALL DRINK
ARROS CON POLLO
GRILLED CHICKEN AND VEGIES
NUGETS ANT FRIES
CHEESE QUESADILLA
JUNIOR CHEESE BURGER AND FRIES

MARISCOS

PAELLA 26
Sauteed chicken breast , chorizo, shirimp, clams, mussels, scallops zafron rice.

SNAPPER A LA VERACRUZANA 18.95
plum tomatoes, onions, capers, cilantro-rice

ANCHO CHILE HONEY GLAZED SALMON 20
6oz grilled salmon, over sparagus, topped with ancho chile honey glaze, and avocado relish.

TAMAL DE PESCADO 18
Fresh cod fish wrapped in banana leaf, plum tomatoes, jalapeños, onions,
epazote, served with white rice and tostones.

SEAFOOD POBLANO PEPPER 23
Roasted poblano pepper stuffed with seafood blend, requeson chesse,
topped with guajillo cream sauce, served with steam yuca.

LATINO SCALLOPS 20
Pan seared sea scallops topped with mango chamoy, sauce, served with yuca fries and avocado relish

CARNES

BANDEJA PAISA 26
Traditional collombian dish, 10 oz. Rib eye, grilled chorizo, chicharron,
sunny side egg, avocado, white rice, colombian red beans, plantains.

ROPA VIEJA 18
Cuban famous slow braised flank steak, spanish olives and peppers,
With white rice and black beans.

STEAK CHIMICHURRI 19
10oz marinated flank steak, topped with argentinian chimichurri sauce,
garnished with pico de gallo served with mix vegetables and yuca fries.

CHILAQUILES 19
Deep fried corn tortilla tossed in green or red salsa, 10 oz grilled flank steak,
sunny side egg, avocado, mexican crema, fresco cheese, black beans.

PERNIL 16
Traditional puerto rican, slow cook pork shoulder served with
arroz with gandules and tostones.

MOJO PORK CHOPS 17
Cuban mojo-marinated pork chops seared to perfection,
served with mix vegetables and steam yuca.

QUESADILLAS
Served with mexican street corn, salsa, mexican cremaon flour or corn tortilla. Add guacamole **3**

ASADA 9
Grilled flank steak, onions, jalapeños mushrooms, oaxaca cheese.

ADOBO CHICKEN 8
Adobo chicken oaxaca chesse.

CAMARON 10
Sauteed jumbo shrimp, onions, tomato, jalapeño, cheese, cilantro.

TACOS
Made with corn or flour tortilla.

ADD CHEESE 2 AND GUACAMOLE 2

ASADA 9
Grilled flank steak roasted jalapeños, onions, fresco cheese and guacamole.

AL PASTOR 8
Marinated pork, grilled pineapple, onions and cilantro

FISH TACOS 10
Grilled cod fish topped with habanero mango salsa, slaw ,avocado, fresco cheese.

SHRIMP TACOS 10
Grilled jumbo shrimp, slaw, pickle onions, fresco cheese, avocado chipotle aioli.

ADOBO CHICKEN 8.00
Shredded adobo chicken, cilantro, fresco cheese, pickle onions.

NINOS

TORTAS AND BURGUERS
All served with a side of plantains chips.

PUERTO RICAN SANDWICH 9
Famous pernil, lettuce, tomato, onion avocado and rosa sauce on a portugese roll.

CARIBEAN BURGER 8
fried jalapeños and onions, oaxaca cheese. avocado, black beans,

TORTA AHOGADA
barbacoa stile pulled beef, fresco cheese, cilantro pickle onions, black beans
on prtugese roll

CALIFORNIA BURGUER 8
8 oz Angus beef, lettuce, tomato, onion, avocado, chipotle aioli.

CUBANO SANDWICH 9
Slow rasted pork,grilled ham, pickles, spicy mustard, mayo swiss cheese, on portugese roll

MAKE YOUR OWN BURRITO 10

Make chimichanga stile for 3
Aall come with rice and beans on a12'' flour tortilla.
CHEESE
Pick one
Oxaca cheese, fresco cheese, blended jack or manchego cheese.
MEAT
Pick one
Steak, al pastor, adobo chicken, grill shrimp, mix vegetables, beef barbacoa
FILLING
Pick two
guacamole, pico de gallo, oaxaca cheese, rosted jalapeños,
 avocado, lettuce, tomato, onions, cilantro

BEBIDAS
AGUAS FRESCAS 4
Fresh flavored water, Horchata or flavor of the day.

JARRITOS 3
Imported mexican soda
Grape fruit, mandarin or tamarind
FOUNTAIN SODA 2
COLOMBIAN COFFE 3

POSTRES
FLAN-COCHO 7
FRIED ICE CREAM 6
DEEP FRIED BANANA SPLIT 6
RICE PUDDING 5
DAYLI SPECIAL 6

POLLO

ENCHILADAS SUIZAS 16
Corn tortillas stuffed with shredded chicken dipped in tomatillo cream sauce, melted manchego cheese, served with black beans.

LATINO CHICKEN 17
House signature chicken breast stuffed with poblano, onions, requeson, topped with mole sauce, served with sauteed mix vegetables.

ADOBO CHICKEN 15
Pan fried chicken breast topped with adobo sauce, tasted sesame seed, served with white rice and black beans.

POLLO A LA PLANCHA 14
grill chicken breast served with plantains and salvadorian slaw.

VEGETARIAN

FLOR DE CALAVAZA QUESADILLA 10
Sauteed blosom squash, onion, poblano peppers, with mexican street corn.

TRIPLE B 8
Black bean burger, lettuce, tomatoes, avocado, pickle onions, chipotle aioli.

COLIFLOR 12
Egg battered imported coliflower, covered with tomato sauce, fresco cheese, served with steam yuca

VEGGIE TACOS 8
Grilled vegetables, black beans, avocado, pickle onions.

SIDES

ARROZ CON GANDULES 3
BLACK BEANS 3
TOSTONES 3
PLATANOS MADURO 3
LATINO MIX VEGETABLES 3
CHIPS PLANTAINS 3
YUCA FRIES 3
ESQUITES 4
GUACAMOLE AND CHIPS 6