



## PEQUEÑOS

***Chips and Salsa.*** Baked sweet potato-dill chips (nf, gf, sf, sf2) served with your choice of salsa.\* 6

***Ensalada.*** Mixed greens, cherry tomatoes, cucumber, pickled onions, and toasted sesame seeds tossed with a blueberry vinaigrette. (nf, gf, sf, sf2). 7

***Sopaipillas.*** Fried squash bread served with pebre. (nf, sf, sf2). 9

***Pimentones Rellenos.*** Mini pickled sweet peppers filled with an artichoke-sunflower seed dip and served with mixed greens and ají amarillo sauce. (nf, gf, sf). 10

## MEDIANOS

***Sopa.*** Chilled tomato-chardonnay soup served with zesty chimichurri salsa. (nf, gf, sf, sf2). Cup. 6 - or - Bowl. 12

***Sopaipillas con Queso.*** Fried squash bread stuffed with vegan mozzarella and served with pebre. (nf, sf, sf2). 11

***Huancaína.*** Herb and garlic-roasted potatoes, carrots, and beets served with huancaína sauce (a nutritional yeast-ají amarillo cream), kalamata olives, and arugula. (nf). 12

***Ceviche.*** Hearts of palm, mushrooms, onion, yellow and red bell peppers, toasted nori flakes, and cilantro soaked in a mango leche de tigre (citrus marinade) and served with our sweet potato chips. (nf, gf, sf). 14

***Causa.*** Chilled mashed potato rolls filled with vegan cream cheese, red bell pepper, asparagus, and chives and served with a kalamata olive sauce. (nf, gf). 14

***Quinoa.*** Tri-colored quinoa salad with mint, yellow bell pepper, onion, chickpeas, cherry tomatoes, and toasted sunflower seeds tossed with a smokey-sweet mango shrub and served over arugula. (nf, gf, sf). 14

***Empanadas.*** Selection of empanadas accompanied by your choice of salsa.\*  
Two empanadas with one salsa. 15 - or - Four empanadas with two salsas. 26  
Add an extra salsa. 3

Empanada A: Vegan mozzarella, sautéed onions, and chives. Fried. (nf, sf, sf2).

Empanada B: Sunflower seed pesto, onions, and tomato. Baked. (nf, sf, sf2).

Empanada C: Subject to availability, consult with your server.

\* Salsa selection on the reverse side of this menu

100% vegan, nf = nut free, gf = gluten free, sf = soy free, sf2 = sugar free

## GRANDES

**Chacarero.** Sandwich with sesame-cilantro glazed housemade seitan, garlic-chive aioli, green beans, avocado, tomato, and arugula served with a small green salad topped with sesame seeds and pickled onions. (nf). 16

**Pastel de Papas.** Layered chickpea eggs, potato, and kale drizzled with a bell pepper-tamarind sauce and served with a tomato-onion-cilantro salad. (nf, gf, sf). 20

**Polenta.** Crispy ají amarillo polenta triangles topped with herbed seasonal vegetables, smokey carrot-dill sauce, and pickled onions. (nf, gf, sf). 22

## SALSAS

**Ají Verde.** Green chile, cilantro, tofu, lime, olive oil. (nf, gf, sf2).

**Pebre.** Tomato, onion, Anaheim pepper, cilantro, garlic, lemon. (nf, gf, sf, sf2).

**Zanahoria.** Smoked carrot, dill, olive oil, a touch of maple syrup. (nf, gf, sf).

## DESSERTS

**Maracuyá.** Passion fruit cheesecake drizzled with chocolate sauce. (gf). 10

**Chocolate Canela.** Chocolate-cinnamon cheesecake drizzled with your choice of chocolate and/or raspberry sauce. (gf, sf2 available). 10

**Empanada Dulce.** Served with ice cream.  
Subject to availability, consult with your server. (nf). 10

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- Not all ingredients are listed on this menu, so please talk to your server about any allergies or dietary preferences.
- While we do our best to accommodate allergies and dietary preferences, please note that we are not a 100% gluten/soy/sugar/nut free establishment and cannot guarantee that your food did not come into contact with allergens.
- South American food is known for its fresh ingredients more than its spiciness, but please ask your server for hot sauce if you'd like to add some heat to your meal.
- Checks can be split up to a maximum of three ways per table.
- Minors are welcome until 9:00pm.

**!THANK YOU!**

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