

PEQUEÑOS

Chips and Salsa. Slow baked sweet potato chips (gf, sf, sf2, nf) seasoned with rosemary salt and dill and served with your choice of salsa*... 6.

Ensalada Verde. Mixed greens, cherry tomatoes, ají verde dressing, and toasted sesame seeds. gf, sf2, nf... 7.

Sopaipillas. Fried squash bread served with pebre. sf2... 8.

Sopaipillas con Queso. Fried squash bread stuffed with vegan mozzarella and served with pebre. sf2... 10.

Pimentones Rellenos. Mini pickled sweet peppers filled with an artichoke-cashew dip and served on a bed of mixed greens tossed with beet dressing. gf, sf... 9.

MEDIANOS

Sopa. Roasted beet bisque topped with ají verde and toasted sesame seeds. gf, nf... 9.

Ceviche. Mixed mushrooms, red onion, red bell pepper, and cilantro soaked in a mango leche de tigre (citrus marinade) and served with our sweet potato chips. gf, sf, nf... 12.

Causa. Mashed potato rolls filled with vegan cream cheese, red bell pepper, asparagus, and chives and served with a Kalamata olive sauce. gf, nf... 12.

Ensalada de Quinoa. Quinoa served with fresh red onions, cherry tomatoes, mint, and sesame seeds atop a bed of mixed greens and drizzled with a red beet sauce. gf, nf... 13.

Empanadas. Selection of empanadas accompanied by your choice of salsa*. Two empanadas with one salsa... 14. - or - Four empanadas with two salsas... 24. Add an extra salsa... 3.

Empanada A: Vegan mozzarella, sautéed onions, and chives. Fried. sf2. Empanada B: Squash, sun dried tomatoes, and basil. Baked. sf2. Empanada C: Subject to availability, consult with your server.

* Salsa selection on the reverse side of this menu

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

- 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.

GRANDES

Guiso. Stewed garbanzo beans, tomato, portobello, carrot, onion, spinach, and garlic served atop dill-polenta cakes. gf, nf... 16.

Charquican. Smoked mixed mushrooms, onions, and soy curls sautéed with a red wine-raspberry-rosemary sauce and served over potato-squash-mixed vegetable mash. Served with a mini green salad. gf, nf... 17.

Pastel de Choclo. Seasoned mixture of soy curls, cremini mushrooms, and onions served with a semisweet corn-basil puree on a bed of spinach and adorned with cherry tomatoes and pickled onions. gf, nf... 18.

SALSAS

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

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

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

DESSERTS

Maracuyá. Passion fruit cheesecake served with chocolate sauce. gf... 9.

Chocolate Canela. Chocolate-cinnamon cheesecake served with your choice of chocolate and/or raspberry sauce. gf, sf2 available... 9.

Empanada Dulce. Served with house-made ice cream. Subject to availability, consult with your server... 10.

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- South American food is known for its fresh ingredients more than its spiciness, but please ask your server for hot sauce it 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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