

tapas

CEVICHE TIGRE 13

shrimp marinated in lime & orange juices, red onions, cucumbers, avocado & coconut juice

CRISPY CHICKEN SLIDERS 11

our signature crispy chicken on toasted mini buns with jalapeño-jack cheese, garlic aioli & baby greens

WARM JALAPEÑO-ARTICHOKE DIP 10

creamy artichoke dip spiced up with jalapeños served with warm rustic baguette

ROPA VIEJA TACOS 11

braised shredded beef, salsa criolla & sour crema served with corn tortillas

YUCCA FRITAS 7

tender yucca fries with chipotle aioli and salsa criolla

SAUTEED MUSSELS 10

sautéed mussels with a spicy curry coconut sauce & toasted rustic baguette

LAMB LOLLIPOPS 14

grilled rack of lamb (3) marinated in garlic & olive oil topped with a herb chimichurri sauce

PAPAS BRAVAS 8

potato wedges tossed with smoked paprika topped with a romesco sauce & garlic aioli

COCO SHRIMP 9

crispy coconut crusted shrimp with sweet chili sauce

MAZATLAN CORN 7

(3) mini charred corn on the cob with cayenne pepper, garlic aioli & feta cheese

MINI CRAB MELT BRUSCHETTA 13

(2) juicy crab, artichokes, onions & peppers with jalapeño jack cheese on rustic toast

BAKED GOAT CHEESE 10

garlic roasted tomatoes, basil pesto & rustic toast

CABANA WINGS 11

spicy & crispy with cilantro buttermilk ranch

GUACAMOLE CLASSICO 10

avocado, jalapeño, lime juice, cilantro & onion served with tortilla chips

PLATANOS 7

fried sweet plantains

CAMARONES AL AJILLO 10

prawns sautéed with garlic & peppers toasted rustic baguette

ALBONDIGAS 9

(3) juicy *certified angus beef*[®] meatballs in a savory marinara with rustic toast

CRAB CAKES 13

juicy crab meat, corn & peppers with a roasted romesco sauce

EMPANADA 8

(2) pastry stuffed with seasoned ground beef & cheese served with aji verde sauce

ANGUS SLIDERS 11

certified angus beef[®] mini burgers, pepper jack cheese, chipotle aioli & chopped onions + duck bacon 3

LA CALLE CHICKEN TACOS 10

spiced chicken with tomatillo verde sauce fresh chopped onions & cilantro with corn tortillas

PICADILLO NACHOS 12

tortilla chips topped with jack and cheddar cheese sour crema, salsa criolla, jalapeños & guacamole
CHICKEN GROUND BEEF VEGETARIAN

ensalatas & sopas

TOMATO CURRY SOUP – tomato soup infused with coconut milk and spices, served with warm rustic baguette 6

COCO GREENS – romaine lettuce, feta cheese, cucumbers, red onions, artichoke hearts, roma tomatoes, candied walnuts & crispy garlic toast with a basil-garlic balsamic vinaigrette 10

CAESAR VERDE – romaine lettuce tossed with caesar dressing topped with parmesan, avocado & crispy garlic toast 9

PRIMAVERA – mixed greens, creamy goat cheese crumbles, seasonal berries, cucumbers & candied walnuts with honey raspberry vinaigrette 10

QUESO FRESCO CAPRESE – roma tomatoes, queso fresco cheese, charred corn and avocado topped with fresh basil drizzled with sweet balsamic glaze 11

MAKE ANY SALAD AN ENTRÉE

ADD grilled chicken breast 6

ADD spiced chicken 6

ADD grilled salmon 9

ADD grilled shrimp 8

ADD 8 oz. *certified angus beef*[®] hanger steak 11

🍷 Brick oven pizzas 🍷

- DIABLO PIZZA** – spiced chicken, caramelized onions, cilantro, roasted red peppers, oregano & fresh garlic 15
ALBAHACA PIZZA – basil pesto sauce, artichoke hearts, charred corn, grilled shrimp & shaved parmesan 16
COCONUT CURRY PIZZA – coconut curry sauce, goat cheese, jalapeños, caramelized onions & fresh basil 14

🍷 from the parrilla 🍷

- POLLO CON CHAMPINONES** – grilled chicken breast topped with mushrooms & bell peppers in a spicy smoked pepper cream sauce, served with grilled asparagus and buttery garlic mashed potatoes 18
- TIERRA Y MAR** – grilled *certified angus beef*® hanger steak topped with chimichurri, served with grilled jumbo shrimp, salsa criolla and buttery garlic mashed potatoes 24
- CERTIFIED ANGUS BEEF® BURGER** – crispy duck bacon, jalapeño jack cheese, chipotle aioli, mixed greens & chopped onions on a buttery brioche bun, served with julienne potato fries 16
ADD jalapeños **ADD avocado** 1 **protein style (no bun)**
- SALMON A LA PARILLA** – grilled Atlantic salmon topped with a garlic cream sauce, capers, baby spinach & oven roasted tomatoes, served with buttery garlic mashed potatoes 22
- RACK OF LAMB CHURRASCO** – tender Australian rack of lamb grilled to your request, served with creamy rice spiced orange peel, garbanzo beans, dill & a hint of lemon drizzled with chimichurri & topped with salsa criolla 25

🍷 especiales 🍷

- LOMO SALTADO MODERNO** – sliced *certified angus beef*® hanger steak sautéed with red onions, julienne potato fries, red peppers & garlic soy sauce drizzled with a spicy aji verde 22
- CUBAN GARLIC CHICKEN** – roasted bone-in chicken topped with garlic-parsley olive oil, served with saffron rice & fried plantains 19
- ARROZ CON MARISCOS** – saffron rice, chicken breast, turkey chorizo, mussels & tiger shrimp with peas, onions & roasted red peppers 19
- CURRY CON MARISCOS** – chicken breast, turkey chorizo, mussels & tiger shrimp cooked in a coconut curry sauce topped with peas & roasted red peppers, served with saffron rice 19 **VEGETARIAN** 16
- COCO TROUT** – deep fried or grilled fresh rainbow trout marinated with garlic, cilantro & lemon juice, served with julienne potato fries & grilled asparagus 19

🍷 pastas 🍷

- PATO MAC & CHEESE** – smoked duck bacon, creamy jack & cheddar cheese baked with cavatappi pasta finished with jalapeños and crispy panko bread crumbs 18
- PERUVIAN PESTO PASTA** – creamy garlic basil pesto, artichoke hearts and mushrooms tossed with cavatappi pasta & topped with oven roasted roma tomatoes
chicken breast 17 jumbo shrimp 19 vegetarian 16
- SPICY CHIPOTLE PASTA** – bell peppers, onions, mushrooms & linguine pasta in a spicy chipotle cream sauce
chicken breast 17 jumbo shrimp 19 turkey chorizo 17 vegetarian 16



Angus beef at its best

20% gratuity on parties of 6 or more & 3 credit cards maximum per table