

Aperitivos

Combination Plate

(2) Empanada, (2) Auras, (2) Patacones (patacones with choice of beef, chicken or guacamole) **\$22.00**

Empanada Combination Plate

(6) Sampling of our beef, chicken & cheese empandas **\$15.00**

Empanada

Traditional stuffed turnovers in a delightfully crunchy corn flour

(2) Beef, chicken, or cheese **\$5.00**

Crab Cake Aperitivo

Crab cake with tropical fruit salsa and plantain chips **\$16.00**

Auras

Grandma's recipe. Fried plantain stuffed with guava and cheese **\$11.00**

Guacamole

Served with plantain chips **\$15.00**

Ceviche

Shrimp ceviche with plantain chips **\$14.00**

Arepa Rellena

Traditional cheese-corn bread with either shredded chicken in mushroom sauce or pulled beef in salsa criolla **\$11.00**

Chorizo o Chicharron con Arepa

Traditional cheese-corn bread with homemade Colombian pork sausage or pork belly **\$10.00**

Frutos del Mar (for two)

Combination of char-grilled shrimp, calamari and baby octopus lightly marinated in a garlic-white wine sauce served with house salad **\$18.00**

Pulпитos al Carbon

Baby octopus, char-grilled and lightly marinated in a garlic white wine sauce served with house salad **\$17.00**

Patacon Pisao

Flat, crisp green plantain topped with melted cheese and either shredded chicken in mushroom sauce or pulled beef in salsa criolla **\$12.00**

Patacones con Langostinos o Ceviche

Crisp, flat green plantain filled with shrimp and avocado \$17.00

Camarones o Calamares al Carbon

Char-grilled shrimp or calamari marinated in garlic, white wine sauce, served with house salad \$17.00

Aborrajado

Sweet plantain filled with guava, topped with melted cheese \$9.00

Sopas

Small \$6.00 / Large (with rice and avocado) \$13.00

Ajiaco

Three kinds of Andean potatoes, shredded chicken and guasca

Sancocho de Res (Beef Soup)

Beef, potatoes, corn and traditional seasonings

Sopa de Platano

Traditional Colombian green plantain soup with peas, carrots and potato

Ensaladas

Add Grilled Chicken Breast +\$7.00

Add Grilled Steak or Shrimp +\$9.00

Ensalada Casera

Romaine lettuce, tomato, cucumber, black olives and carrots in homemade garlic-lime vinaigrette **\$5.00** (sml) / **\$9.00** (lg)

Ensalada de Aguacate y Maíz con Vinagreta de Limón

Avocados, tomatoes, roasted corn kernels, bacon, romaine, and cilantro with lime vinaigrette **\$14.00**

Ensalada de Frutas

Pineapple, mango, strawberries, papaya, grapes, watermelon and lime with sweet, toasted coconut dressing **\$7.00** (sml) / **\$15.00** (lg)

Mango y Aguacate Ensalada

Romaine lettuce, mangos, avocado, and marinated red onion with balsamic vinaigrette **\$14.00**

Lo Mas Rico

Combinaciones

Combine any two of the following:

Entrana skirt steak (house specialty), chicken breast (pollo al ajillo), pork loin, calamari, baby octopus, or shrimp. Grilled to perfection and served with sweet plantain, yuca, and potato **\$28.00** **Add Rice and Beans + \$3.00**

Bandeja Paisa

Char-broiled, Colombian-style cut rib-eye steak served with fried pork belly, chorizo, rice, beans, fried egg, sweet plantain and avocado **\$28.00**

Matrimonio

Entraña skirt steak served side-by-side with pollo al ajillo. Served with sweet plantain, yuca and potato **\$27.00** **Add Rice and Beans + \$3.00**

Carnes

Add Rice and Beans + \$3.00

Entraña (specialty of the house)

Tender, juicy, and flavorful char-broiled skirt steak **\$28.00**

Carne Asada

Char-broiled, Colombian-style cut rib-eye steak **\$23.00**

Churrasco

Char-broiled, butterfly-cut N.Y. strip steak **\$29.00**

Churrasquito

Smaller portion of the Churrasco with the same great taste **\$23.00**

Picadas para Dos

Picada Colombiana

Combination of the most popular Colombian food. Entraña skirt steak (house specialty), pork loin, and chicken breast all grilled and sliced to perfection. Also comes with homemade chorizo, pork ribs, arepa, crunchy green plantain, sweet plantain, yuca and potato **\$47.00**

Picada Mar y Tierra

All of the above plus grilled shrimp, calamari and baby octopus al ajillo **\$65.00**

Del Mar

Crab Cake Plato

Crab cakes with tropical fruit salad, plantain chips and crispy potato **\$29.00**

Camarones al Carbon

Char-grilled shrimp lightly flavored in a garlic-white wine marinade **\$29.00**

Calamares a la Parrilla

Char-grilled calamari lightly flavored in a garlic-white wine marinade **\$26.00**

Pulпитos al Carbon

Baby octopus, char-grilled and lightly marinated in a garlic white wine sauce **\$26.00**

Pargo Rojo al estilo de la costa Colombiana

Crispy, whole red snapper in the manner of coastal Colombia with rice and salad **\$27.00**

Salmón a la Parrilla con Guascas y Huevo

Char-grilled salmon with guascas and quail egg, sautéed broccoli and potato **\$28.00**

Pollo

Pollo Relleno

Seasoned chicken breast stuffed with spinach and cheese. Served with rice, salad and sauteed potato **\$24.00**

Pollo al Ajillo

Grilled, boneless chicken breast flavored with a light hint of a garlic-white wine sauce. Served with fried plantain, yuca, and potato **\$23.00 Add Rice and Beans + \$3.00**

Arroz con Pollo

Boneless chicken breast with rice, peas and traditional flavors **\$22.00**

Al Lado

Rice Criolla Salsa Yuca Egg Potato Plantain **\$3.00**

Rice & Beans Arepa Chicharron Chorizo Broccoli Asparagus Patacón **\$5.00**

Chips **\$6.00**

Cerdo

Costillas de Cerdo a la Brasa con Salsa de Maracuya

Char-grilled, smoked pork ribs with passion fruit BBQ sauce, crispy yuca and tropical slaw **\$28.00**

Chuletas Frita

Crispy, golden brown, boneless pork chops, served with fried plantain, yuca and potato **\$23.00**

Vegetarianos

Guacamole

served with green plantain chips **\$13.00**

Combination Plate

(2) Empanada, (2) Auras, (2) Patacones (patacones with guacamole) **\$22.00**

Empanada Vegetariana

Cheese (two) **\$5.00**

Arepa Montada

Cheese corn bread. Soy meat and avocado **\$11.00**

Tradiciones

Rice, beans, house salad, sweet plantain, fried yuca, avocado, and BBQ soy meat **\$15.00**

Paella Vegetariana

Delicious combination of rice flavored with criollas sauce, beans, broccoli, mushroom, and yuca. served with green plantain.

For one \$16.00 - For two \$25.00

Sopa de Platano

Traditional Colombian green plantain soup with peas, carrots and potato

Small \$6.00 / Large \$13.00

Sautéed Vegetables

Tantalizing sautéed with brocoli, carrots, cucumber, mushrooms and sesame seeds. Served with rice and plantain **\$14.00**

Kids Menu

***Chicken Nuggets* \$8.00**

***kid Burgers* \$10.00**

***Kid Chicken Sandwich* \$9.00**

Fruit Cup \$6.00

Postres

*Coconut Flan Tres Leches Chocolate Mousse Cake Oreo Cake Figs with Dulce
de Leche \$8.00*

Bebidas

Colombian Fruit Juices

Made with natural purée's (Mango, Blackberry, Passion Fruit, Guanabana, Soursop, Lulo) **\$5.00** Whith Milk **\$6.00**

Las Tablas Limonada

Made with fresh squeezed limes **\$6.00**

Limonada de Coco

Fresh coconut lemonade **\$7.00**

Colombian Soft Drinks

Colombiana or Manzana **\$3.00**

Coke, Diet Coke, Sprite, Orange or Cranberry Juice or Lemonade \$3.00

Colombian Coffee

Capuccino **\$5.00**

Espresso **\$3.00**

Americano **\$3.00**

Hot Tea / Ice tea **\$4.00**

Hot Chocolate **\$4.00**

Cócteles y Bebidas de la Firma Clásica

Hand-Crafted Cocktails, Mojitos and Martinis-made with fresh natural ingredients

Sangria \$9.00 / \$27.00 pitcher

Red wine, brandy, triple sec, orange juice

Refajo \$9.00 / \$27.00 pitcher

Amstel light, colombiana soda

Mojito \$11.00

Rum, fresh lime, fresh mint, sugar

Fresh Fruit Mojito \$13.00

choice of fresh mango, strawberry, kiwi, blackberry or pineapple

Manzana Jengibre \$10.00

Ginger brandy, manzana apple soda

Caipirinha \$12.00

Cachaca, fresh lime, sugar

Caipiroska \$12.00

Vodka, fresh lime, sugar

Tamboreo \$13.00

Cachaca, fresh blackberries, fresh lime, sugar

Cantadora \$13.00

Cachaca, fresh strawberries, fresh lime, sugar

Submarino \$12.00

Aguardiente, cognac, fresh mint, grenadine

Basil Cucumber Collins \$12.00

Cucumber vodka, basil leaves, lemon juice

Piña Colada \$12.00

Dark rum, coconut cream, pineapple juice

Colombian Mimosa \$10.00

Sparkling wine, passion fruit juice

Banana Mojito \$11.00

Banana rum, fresh lime, fresh mint, sugar

Paloma \$13.00

Tequila, St. Germain, fresh lime, grapefruit juice, agave nectar

Bloody Mary \$12.00

Vodka, our own bloody mix, garnish

Colombian Sazarec \$14.00

Colombian rum, bulleit Rye, Amaretto, frangelico

MARTINIS

Classic Martini \$13.00

Gin, vodka, vermouth

Chocolate Martini \$14.00

Godiva chocolate, creme de cacao, vodka, half and half

Rum Chocolate \$11.00

Rum, creme de menthe, creme de cacao, half and half

Fresh Fruit Martini \$14.00

Made with your choice of fresh kiwi, blackberry, strawberry, mango or pineapple

MARGARITAS

Add Fresh fruit + \$2.00

Dario \$10.00

Sauza giro tequila, triple sec, sour mix

Mejor \$13.00

Casadores tequila, cointreau, sour mix

Las Tablas \$15.00

Don Julio reposado, grand mariner, fresh lime, agave nectar

VINOS ROJOS

Carivin Tempranillo \$11.00 / \$35.00
Santiago Quierolo Shiraz \$10.00 / \$35.00
Lisa Bella Pinot Noir \$10.00 / \$35.00
Los Haroldos Cabernet Sauvignon \$11.00 / \$35.00
Los Haroldos Cabernet Sauvignon Reserve \$13.00 / \$40.00
Los Haroldos Malbec \$10.00 / \$30.00
Los Haroldos Malbec Reserve \$13.00 / \$40.00
Simone Cabernet Sauvignon \$10.00 / \$30.00
Simone Merlot \$10.00 / \$30.00

VINOS BLANCOS

Papi Moscato \$10.00 / \$30.00
Lisa Bella Pinot Grigio \$10.00 / \$30.00
Simone Chardonnay \$10.00 / \$20.00
Simone Sauvignon blanc \$10.00 / \$30.00

Los Haroldos Chardonnay \$10.00 / \$30.00

SPARKLING

Los Haroldos Extra Brut \$10.00 / \$30.00

SWEET

Tabernero Borgoña \$10.00 / \$30.00
Lisa Bella Gran Rose \$10.00 / \$30.00

CERVEZA

MGD Miller Light Bud Light \$4.00

Amstel light, Bohemia Corona, Heineken Modelo Especial, Negra Modelo Pacifico, Blue Moon \$5.00

Half Acre Daisy Cutter, Lagunitas IPA, Goose Island 312 \$6.00

ALCOHOL - FREE COCKTAILS

Mojito \$7.00
Mojito Fruta \$8.00
Piña Coloda \$7.00

