

## Appetizers

**Andazonian Tamal** ~ tender corn masa tamal, filled with juicy chicken, steamed in banana leaf and served with black bean and axiote sauces **6.00**

**Argentinean Chorizo** ~ grilled imported argentinean sausage over fried yucca with sofrito & chimichurri sauces, toast and a drizzle of pepper oil **7.50**

**Tostones** ~ plantain fritters with garlic mojo **5.00**

**Calamari Grilla** ~ marinated giant calamari, grilled and served with olive relish, roma tomatoes and tangy guava mojo **9.00**

## Soups & Salads

**Sopa de Tortilla** ~ signature tortilla soup with grilled chicken and fried tortilla hay **bowl 5.50**

**Andaluz Gazpacho** ~ cold andalician vegetable soup with tomatoes, cucumbers, peppers and avocado **bowl 6.50**

**Tropicante Salad** ~ mixed tender leaves with apples, pineapple, papaya and queso fresco hibiscus blossom vinaigrette **7.50**

**Baja Salad** ~ fresh avocado, field greens and black bean salad, with red onions, orange and red wine vinaigrette **7.50**

## Fish & Seafood

**Camarón Pelao** ~ sautéed large shrimp with garlic and tequila, huitlacoche sauce, wilted spinach and plantain **20.50**

**Mahi-Mahi Xui Xui** ~ pan-charred mahi mahi fillet over caribbean rice, with sautéed pear squash and ahi amarillo sauce **20.50**

**Tuna Negro** ~ blackened fresh tuna steak, rubbed with latino spices and pepper mix, daikon sprouts, garlic mashed potatoes, spicy cilantro mustard, balsamic syrup and pickled red onions **20.50**

**Seafood Curry Latino** ~ great selection of fresh seafood in a spicy creamy red curry with cilantro, onions, potatoes, yucca, plantain and carrots **22.50**

**Paella Latina** ~ breast of chicken, jalapeño sausage, pork ribs, mucho seafood and vegetables, cooked with fluffy saffron rice **23.00**

**Shrimp & Scallops** ~ seared jumbo sea scallops and large sautéed shrimp, glazed with bacon aioli creole potatoes and vegetables **22.50**

**Chilean Sea Bass** ~ thick steak of flaky bass, with cherry tomato-garlic stew, mashed potatoes and grilled vegetables with malanga straws **25.00**

## Beef & More

**Pork Tenderloin Carioca** ~ pork tenderloin medallions with sugar cane caramelized yams, baby green beans & caipirinha glaze **19.50**

**Vegetariano** ~ large array of steamed, grilled and sautéed fresh vegetables, tossed with pasta, steamed white rice, or mashers **15.00**

**Chef's Trio** ~ grilled beef tenderloin, sautéed large shrimp and seared tuna with chef's sauces and salsas, garlic mashers and vegetables **27.00**

**Rasta Jerk Chicken** ~ chicken thighs, marinated in mild Jamaican spices, over caribbean rice and grilled vegetables **18.00**

**Brazilian Feijoada** ~ slow-braised pork shank and simmered in black beans, served with wilted spinach, fresh oranges and fried casaba **21.00**

## Del Fogen (From the Grill)

**12 oz. Aged New York Steak** **18.50**

**Argentinean Churrasco** **18.00**

**10 oz. Rib Eye Steak of Beef** **21.00**

**Double Breast Chicken** **17.00**

**8 oz. Beef Tenderloin Medallion** **25.00**

## Dessert

**Tres Leches** ~ spongy cake soaked in three milk syrup, covered in crème chantilly & berries **6.00**

**Chocolate Lava Cake** ~ warm chocolate cake with pisco-flavored chocolate ganache, over strawberry soup **6.00**