

VEGAN MENU

TAPAS

Empanadas Two pastries - baked then fried - stuffed with mushroom - G	10
Maduros with Mushroom Twice sweet plantain topped with mushroom	11
Mofongo Twice fried green plantain bowl topped with arugula. Choose seafood salad (+2) or Mushroom	15
Tacos Soft corn tortillaas served with three tostones. Choose black bean or mushroom filling. Lunch 2 tacos - 13 Dinner 3 tacos - 17	
Pinchos Roasted White Button Mushroom skewers	10
Mexican Street Corn 3 Fresh grilled corn tossed with lime & chimichurri sauce & vegetables	14

PLATOS PRINCIPALES

Pasta Spaghetti w/sauteed shrimp simmered in a stewed tomato, onion, olive oil and garlic sauce. Can be made with marinara sauce or just garlic & oil	12
Side of White Rice	5
Side of Red or Black Beans	5
Side of Moro (black rice)	6

ENSALADAS/SOPA

Tabbouleh Homemade chick pea hummus topped with cucumbers, cherry tomatoes & golden raisins - G	12
Brussels Salad Warm roasted shaved brussel sprouts, golden raisins, pistachios, sweet potato & beets with a red wine vinaigrette	14
South Beach Salad Arugula w/orange segments, candied pecans & strawberries topped with red wine vinaigrette. Balsamic drizzle	13
Avocado Salad Mixed salad with candied pecans, fried chickpeas, tomato & cucumber	12
Black Bean Soup Traditional black beans with vegetable variety, topped with chopped onions add chicken (+4) add shrimp (+5)	5

WINES

Sangre de Toro Tempranillo Spain 2018 Opaque cherry red. Strong impressions of fruit (black cherry jam) & licorice. Dry. Med body. Vegan	12	33
Vina Sol Cataluna, Spain 2020 Clear bright gold color. Crisp with fine citrus (lemon) & wild floral aromas. Light. Vegan	11	30

Ask us about our organic & GF flavored tequila & vodka

Happy Hour: Sunday-Friday 4-6:30 pm

Brunch: Saturday/Sunday 11-3 pm

