



A N T O J I T O S

EMPANADAS ORDER 4 X \$10.00

Crispy golden Cornmeal pastry filled with seasoning beef or chicken and potatoes

AREPAHUEVO \$6.50

Yellow corn arepa stuffed with a cooked *egg and then fried until golden brown.

TAMAL COLOMBIANO \$13.98

Yellow corn dough filled with pork skin, pork ribs, chicken, hard-boiled *egg, potatoes, carrots, and seasoned stew, wrapped in a plantain leaf and steamed.

TEQUENOSORDER 3 X \$8.50

Cheese sticks

PLATANO MADURO \$7.50

Ripe sweet plantain covered with melted mozzarella cheese and guava paste.

PLATANO ABORRAJADO \$11.00

Ripe sweet plantain covered with arequipe, guava paste, queso paisa and cheese

FRIED PLATANITOS CON QUESO \$5.98

Strips ripe sweet plantain covered with melted mozzarella cheese.

MORCILLA CON AREPA \$7.98

Blood sausage with arepa

CHORIZO CON AREPA \$7.98

Colombian pork sausage with arepa.

PATACON PISAO \$12.95

3 large fried plantains served with hogao and guacamole.

YUCA FRITA \$5.48

Fried cassava served with garlic dipping sauce.

CHICHARRON CON AREPA \$9.98

Fried pork belly served with arepa.

AREPA DE CHOCLO \$9.99

Sweet corn cake topped with butter and cheese.

MAZAMORRA \$6.98

Hominy corn porridge served with brown sugar and guava paste.

CEVICHE DE CHICHARRON \$12.98

Fried pork belly mixed with red onion & mango pico mix. Served with plantain chips and avocado.

COCTEL DE CAMARON \$14.95

Shrimp cocktail mixed our homemade house sauce mixed with onions, tomatoes, cilantro and avocado.

LUNCH SPECIALS

Includes soup of the day,
rice, salad, and a daily entrée.
Drink included

Corrientazo \$10.50

Ejecutivo \$12.98

Monday to Friday 11:00 am – 3:00 pm
(Limited daily availability)

P L A T O S T Í P I C O S

CHURRASCO DE POLLO \$18.99

Grilled chicken with chimichurri. Served with rice, salad and sweet plantain.

POLLO EN CREMA \$16.98

Grilled chicken covered in a creamy mushrooms sauce. Served with rice, fried green plantains and fresh salad.

CERDO EN CREMA \$17.98

Grilled pork covered in a creamy mushrooms sauce. Served with rice, fried green plantains and fresh salad.

BANDEJA PAISA \$27.98

Beans, rice, *steak, fried *egg, fried pork skin, arepa, sweet plantain, pork sausage, morcilla and sliced avocado.

CASEROLA PAISA

Beans on a skillet topped with rice, your choice of meat, pork skin, avocado, sweet plantain & a fried *egg.

Grilled Chicken \$18.48 Grilled *Steak \$18.98

CHURRASCO \$31.98

14oz grilled *steak with chimichurri. Served with rice, salad, and sweet plantain.

PUNTA DE ANCA \$29.98

*Trip tip grilled served with fried green plantain, arepa & fried golden potatoes (papa criolla).

ENTRANA \$26.98

Grilled skirt *steak served with fried yuca, rice and fresh salad.

CHULETA APANADA \$16.98

Fried breaded pork or chicken served with rice, fries & sliced tomatoes.

PICADA COLOMBIANA \$35.98

Blood sausage, pork sausage, grilled chicken, *steak, pork belly, pork ribs, fried golden potatoes, fried yuca, arepa, fries & sliced tomatoes.

BISTEC A CABALLO \$18.98

*Steak cover with sauteed onions, tomatoes & spices. Topped with two fried *eggs. Served with rice, sweet plantains and fresh salad.

*STEAK ENCEBOLLADO \$19.95

*Steak cover with sauteed onions, served with rice, sweet plantains, beans and fresh salad.

SALMON A LA PARRILA \$21.98

Grilled *salmon served with fried green plantains and fresh salad.

SOBREBARRIGA CRIOLLA \$24.98

Flank *steak cover with sauteed onions, tomatoes & spices. Served with rice, potatoes, cassava and fresh salad.

MOJARRA FRITA \$19.98

Fried *tilapia served with rice, fried green plantains and fresh salad.

ENCOCADO DE CAMARON \$19.95

Shrimp in a creamy coconut milk sauce, delicately seasoned with aromatic spices. Served with rice, patacones, and fresh avocado

ENCOCADO DE MAR \$22.95

Shrimp and fish fillet in a creamy coconut milk sauce, delicately seasoned with aromatic spices. Served with white rice, patacones, and fresh avocado

* HAMBURGERS, STEAKS AND SALMON MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

AREPA DE QUESO (CHEESE) \$ 6.95

Soft arepa mixed with mozzarella cheese.

PERRO CALIENTE \$15.50

2 Hot dogs with onions, pineapple sauce, potato chips, house sauce and quail *eggs. Served with fries

HAMBURGER \$15.98

*Hamburger topped with cheese, bacon, tomatoes, lettuce, house sauce, pineapple sauce & quail *eggs. Served with fries.

SALCHIPAPA \$14.98

Fries topped with sliced hot dogs, cheese, bacon, quail *eggs & house sauce.

MAZORCADA \$18.99

Bed of sweet corn topped with cheese, bacon, *steak, chicken & house sauce.

CHUZO PAISA \$24.99

Three skewers: one steak, one chicken, and one chorizo with pork belly all grilled with vegetables

WHITE CORN CAKE. ALL ARE STUFFED WITH CHEESE & SPREAD WITH BUTTER.

CHICHARRON CHIMICHURRI & MADURO \$10.98

Fried pork belly, chimichurri and sweet plantain.

*STEAK CHIMICHURRI & MADURO \$12.98

CHICKEN CHIMICHURRI & MADURO \$10.98

CHORIZO CHIMICHURRI AREPA \$10.98

PABELLON \$11.98

Shredded beef, sweet plantains, black beans & cheese.

AREPA DE CHOCLO \$ 9.99

Sweet corn cake topped with butter and cheese. Add:

Grilled chicken \$18.50 Grilled *steak \$19.50

(Kids 12 years and under only. Up-charge for adults.)

1.Grilled *Steak \$11.98

Served with rice & beans.

2.Grilled Chicken \$11.98

Served with rice & beans.

3.Chicken Fingers \$ 8.98

Chicken Fingers served with fries.

4.Mini Quesadilla \$ 7.95

One small cheese quesadilla. Served with rice and beans.

5. Mini Salchi-papa \$ 8.98

Fried slice hot dogs over fries and house sauce.

Mexican dips

Chips and salsa complementary at request

GUACAMOLE		CHEESE DIP	
SMALL	\$ 7.95	SMALL	\$ 7.55
MEDIUM	\$10.95	MEDIUM	\$10.55

MASITAS DE PUERCO \$15.98

Slow cooked tip pork cover with mojo. Served with rice, black beans, fried green plantain & fresh salad.

VACA FRITA \$18.98

Shredded beef served rice, black beans, green fried plantains & a fresh salad.

PALOMILLA STEAK \$19.95

*Steak marinade in Cuban mojo and onions. Served with morro rice, sweet plantains & fresh salad.

LECHON ASADO \$16.98

Slow cooked pork served with rice, black beans and fried yuca.

CARNE ASADA \$26.98

Grilled *steak topped with sauteed onions. Served with rice, beans and Mexican salad.

TOSTONES

Hand-smashed green plantains, lightly fried, covered with guacamole, your choice of meat, chimichurri and cilantro sauce.

Grilled chicken \$14.98 Grilled *steak \$17.98

CHARGRILLED FAJITAS

All fajitas are served with rice, black beans, flour tortillas & salad.

Grilled chicken	\$17.98	Grilled *steak	\$20.98
Grilled shrimp	\$19.95	Texas	\$22.98

BURRITO CALIFORNIA

Large tortilla stuffed with rice, black beans, tomatoes, lettuce, shredded cheese, chipotle sauce and your choice of meat. Served with fries.

Grilled chicken	\$14.98	Grilled *steak	\$17.98
Grilled shrimp	\$15.95	Texas	\$18.98

TACOS A LA PARRILLA (3)

La calle style tacos (street tacos) served with rice & black beans.

Grilled chicken	\$14.98	Grilled *steak	\$17.98
Carnitas	\$14.98		

MEXI-BOWL

Bowl filled with a bed of rice, your choice of meat. Topped with tomatoes, guacamole, cheese sauce, black beans, corn & cheese.

Grilled chicken	\$14.98	Grilled *steak	\$17.98
Grilled shrimp	\$15.98	Texas	\$19.98
Carnitas	\$14.98		

QUESADILLAS

Tortilla filled with cheese and your choice of meat, covered with cheese sauce. Served with rice & salad.

Grilled chicken	\$14.98	Texas	\$18.98
Grilled *steak	\$17.98		

BURRITO AL CARBON

A flour tortilla stuffed with your choice of meat, topped with cheese sauce. Served with rice and beans

Grilled chicken	\$14.98	Carnitas	\$14.98
Grilled shrimp	\$15.98	Grilled *steak	\$17.98

BAMBAZO

Your choice of meat on a bed of rice, topped with cheese sauce.

Grilled chicken	\$13.95	Shredded beef	\$14.98
Grilled shrimp	\$14.95	Grilled *steak	\$15.95

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COLOMBIAN PRODUCTS



REFAJO COLOMBIANO

Pitcher of draft beer of your choice mixed with colombiana.



BOTTLE BEER

Aguila
Aguila Light
Pilsen
Club Colombia
Poker



AGUARDIENTE

Antioqueño
Cristal
Amarillo de
Manzanares

MARGARITAS

Served on the rocks or frozen

HOUSE – TEXAS 16oz

Add a flavor to any Margarita

Strawberry - Blackberry - Passion
Fruit - Mango - Pineapple

SPECIALTY



Margarita Ardiente

House Signature low-calorie Margarita, crafted with premium aguardiente, triple sec, agave nectar, and fresh lime juice.

Skinny Margarita

Our specialty: low-calorie margarita with premium tequila, triple sec, agave nectar, and fresh lime juice.

Tropical Margarita

A refreshing margarita crafted with premium white tequila, triple sec, fresh lime juice, and a blend of tropical flavors.

Drink MENU

Passion Fruit Margarita

A premium tequila margarita with fresh lime juice, triple sec, and fresh passion fruit purée, finished with a Tajín rim.

Blue Margarita

A fresh margarita with a splash of Blue Curaçao, offering a vibrant twist on the classic.

Mango Chamoi Margarita

A vibrant mango frozen margarita swirled with chamoy, garnished with a tamarindo stick and Tajín on the rim.

Sangarita

A frozen margarita swirled with our homemade sangria, creating the perfect blend of refreshing and fruity flavors.

Margarona

Frozen Margarita with a small Corona bottle upside down.

Lambrusita Margarita

Frozen margarita with a bottle of Lambrusco wine upside down.

Coconut Margarita

The perfect blend of our fresh margarita, coconut rum, and creamy coconut cream for a tropical twist.

Mexican Mule

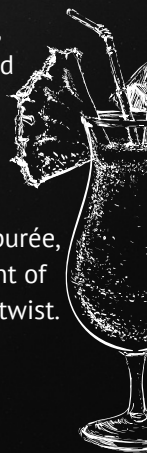
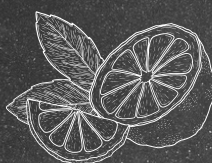
A refreshing mix of white premium tequila, fresh mint, lime juice, agave nectar, and a splash of ginger beer.

Cucumber Margarita

A refreshing blend of white premium tequila, triple sec, fresh lime juice, agave, and muddled cucumber, garnished with a Tajín rim.

Featured Piña Colada

Crafted with creamy coconut, smooth pineapple purée, a velvety splash of Baileys Irish Cream, and a hint of coconut rum – a tropical classic with a luscious twist.



TRADITIONAL COCKTAILS

Sex on the Beach
Cuba libre
Screwdriver
Cosmopolitan

Tequila Sunrise
Long Island Iced Tea
Rum Punch



MOJITOS

Rum, fresh lime, agave, muddled mint leaves, and a splash of soda.

Choose from a burst of flavor—blackberry, strawberry, mango, passion fruit, or coconut—for a tropical twist

WINES

RED WINE

Merlot - Cabernet

WHITE WINE

Pinot Grigio - Chardonnay

SANGRIA

Our homemade sangria is a refreshing blend of red wine, seasonal fruits, and a touch of citrus, perfectly balanced with a hint of sweetness. Served chilled for a vibrant, fruity experience.

DRAFT BEER

XX Ambar – Modelo –
Pacifico – Michelob Ultra



BOOTLE BEER

IMPORTED

Polar, Corona, Corona Light, XX Ambar, XX lager, Modelo Special, Negra Modelo, Heineken,

DOMESTIC

Coors Light, Michelob Ultra, Miller Lite.

TEQUILAS

Clase Azul Repo
Luna Azul
Herradura
Milagro

Casa Amigos
Don Julio
1942
Patron



WHISKY / SCOTCH

Johnnie Walker
Buchanas
Jack Daniels

Old Parr
Makers Mark
Fireball

RUM

Bacardi

Ron viejo de
Caldas



VODKA

Greygoose

Titos

OTHER SPIRITS

Beefeaters
Kalua
Baileys

Grand Marnier
Midori