

Desayuno • Breakfast

◀ Served till 3pm ▶

LOS BUENOS DÍAS	<i>Scrambled chorizo sausage & eggs, casamiento & queso</i>	12.50
EL HAMBRIENTO	<i>Scrambled chorizo sausage & eggs with fried plantain, refried beans, sour cream dip & queso</i>	13.50
MI DESAYUNITO	<i>Scrambled eggs with fried ripe plantain, refried beans & sour cream dip</i>	12.00

Pupusas

◀ Mínimo 2 pupusas por persona/orden ▶
◀ Minimum order: 2 pupusas per person ▶

🇸🇻 *El Salvador's National Dish* 🇸🇻

Warm, handmade corn tortillas stuffed with your choice of savoury filling.

Try the rice flour masa—the texture of the tortilla is chewier...both options are GLUTEN-FREE!

Masa de **Harina de Maiz** (Corn Flour masa) or **Harina de Arroz** (Rice Flour masa)

REVUELTAS

Pork+beans+cheese

3.50 ea

QUESO (V)

Cheese

3.50 ea

CHICHARRÓN

Pork

3.50 ea

QUESO CON LOROCO (V)

Cheese with Loroco buds

3.75 ea

FRIJOL Y QUESO

Beans+cheese

3.50 ea

CHICHARRÓN Y QUESO

Pork+cheese

3.50 ea

Antojitos Salvadoreños • Appetizers

PLATANOS FRITOS CON FRIJOLE Y CREMA	Fried ripe plantain with both refried beans & sour cream dip	7.50
PLATANOS FRITOS CON FRIJOLE Y QUESO	Fried ripe plantain with both refried beans & a side of queso	7.50
PLATANOS, FRIJOLE O CREMA	Fried ripe plantain with either refried beans or sour cream dip	6.50
PLATANOS FRITOS (V)	Ripe & sweet plantain, cut into slices and fried until golden	4.00
TAMAL DE POLLO	Lightly spiced masa wrapped and steamed in a banana leaf, filled with chicken, potato, chickpeas & olive	3.25
TAMAL DE ELOTE (V)	Mildly sweetened corn masa wrapped and steamed in corn husks – Add Sour Cream Dip for 2.00 more	3.25
TOSTADA DE FRIJOLE (V)	A crunchy tortilla topped with refried beans, crumbled Feta & shredded lettuce – Add Chorizo or Chicken for 2.00 more	5.00

Sopas • Soups

DE CAMARÓN	Shrimp in a spicy broth with an egg dropped in	12.50
DE SIETE MARES	Shrimp, fish, octopus, clam and mussels in a spicy broth	15.50
DE PESCADO Y CAMARÓN	Fish and shrimp in a spicy broth	13.50
DE PESCADO	Thick fish morsels in a tasty consommé	12.50
DE PATA	Salvadoran-style bone broth, also known as Sopa de Mondongo	10.50
DE RES	Tender beef and vegetables in a savoury broth	10.50

Ordenes Extras • Sides

RICE	3.00	CHORIZO SAUSAGE	7.00	GARDEN SALAD (V)	5.50
CASAMIENTO (rice & beans)	5.00	SOUR CREAM DIP (V)	2.50	TORTILLAS (2) (V)	1.00
CHIMOL (V) (Salsa — diced tomatoes, onion & cilantro)	3.00	REFRIED BEANS	3.00	QUESO (V)	3.00

Especiales de la Casa • House Specials

EL GUANACO SAMPLER	<i>1 tamal, 1 pupusa, fried plantains with refried beans & queso</i>	14.50
EL CABAÑAZO	<i>Steak & spicy chorizo sausage with casamiento, queso & chimol</i>	18.00
EL CAMPESINO	<i>Fried ripe plantain, casamiento, sour cream dip & a wedge of Feta cheese</i>	13.00
CHORIZO CON CASAMIENTO	<i>Salvadoran sausage with casamiento, sour cream dip & a wedge of Feta cheese</i>	13.00
LOMITO DE PUERCO	<i>Pork tenderloin with rice & chimol</i>	12.50
CARNE DESHILADA	<i>Shredded beef, stir-fried with egg, sliced green pepper & onions with rice and refried beans</i>	13.00
TACOS DE CARNE, POLLO, O CHORIZO	<i>Three soft corn tortillas filled with steak, chicken or chorizo, topped with diced tomatoes, cilantro & onions</i>	12.00
SALPICÓN	<i>Finely chopped beef, radish, fresh mint & onions, sprinkled with lemon juice and served with rice</i>	13.00
YUCA FRITA (V)	<i>Thick slices of cassava, fried to a golden brown, served with curtido</i> – Add Chicharrón for only 2.00 more	7.50
PLATO DE CHICHARRÓN	<i>Crispy pork belly bites</i>	7.50

Mariscos • Seafood Dishes

MOJARRA FRITA	<i>Fried tilapia, served on a bed of rice with salad</i>	Market price
CAMARONES AL AJO	<i>Garlic butter shrimp, served with rice and salad</i>	13.50
CAMARONES RANCHEROS	<i>Stir-fried shrimp, green pepper strips and sliced onions in a rich, tangy sauce, served with rice</i>	13.50
CAMARONES ASADOS	<i>Grilled shrimp served with rice and salad</i>	13.50
PESCADO AL AJO	<i>Fish filet broiled in garlic butter, served with rice and salad</i>	13.00
PESCADO A LA PLANCHA	<i>Grilled fish filet, served with rice and salad</i>	13.00

De la Plancha • From the Grill

CARNE ASADA	<i>Grilled steak served with chimol and rice</i>	14.50
BISTEC ENCEBOLLADO O ENTOMATADO	<i>Grilled steak topped with your choice of sautéed onions or a rich tomato sauce, served with rice</i>	14.50
BISTEC PICADO	<i>Tender, diced steak in a rich Salvadoran sauce, served with rice</i>	14.50
CHULETAS DE PUERCO	<i>Two seasoned, grilled pork chops, served with rice and salad</i>	14.50
CHULETAS DE PUERCO ENCEBOLLADAS	<i>Two seasoned, grilled pork chops topped with sautéed onions, served with rice</i>	15.00
CHULETON DE RES	<i>Jumbo grilled T-Bone steak, served with casamiento, queso & chimol</i>	Market price
MAR Y TIERRA	<i>Your choice of grilled steak or chicken breast, accompanied with grilled shrimp and served with rice and salad</i>	21.50
POLLO ASADO	<i>Seasoned, grilled chicken breast served with rice and salad</i>	12.50
POLLO TERIYAKI	<i>Teriyaki-glazed chicken strips served with rice and salad</i>	13.50
POLLO A LA PIÑA	<i>Chicken strips glazed with pineapple sauce served with rice and salad</i>	13.50
POLLO ENCEBOLLADO	<i>Juicy quarter chicken topped with sautéed onions in a Salvadoran tomato sauce, served with rice</i>	13.50

Cocteles • Seafood Cocktails

SHRIMP, OCTOPUS OR ASSORTED SEAFOOD	<i>Seafood of your choice mixed with diced tomatoes, onions and fresh cilantro</i>	7.50
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Bebidas • Beverages

◦◦◦ FRESCOS ◦◦◦

Glass 3.00 • Pitcher 9.5

HORCHATA

The Salvadoran version of this traditional Latin American drink is made with ground cocoa, nuts & spices – milky and sweet but *DAIRY-FREE*

CHAN

Tangy lemonade infused with energy-rich Chia seeds

TAMARINDO

Refreshingly tart juice extracted from tamarind pulp

MARAÑÓN

Juice from the pulp of the cashew apple

CEBADA

Sweet, barley-oat milk beverage

◦◦◦ JUICE & POP & MORE ◦◦◦

TROPICAL FRUIT JUICE

250ml 3.00 • 1L 6.50

Mango, pear, guava, pineapple, passion fruit

SANGRÍA 3.00

Mocktail version of the popular Spanish drink

JARRITOS SOFT DRINKS 3.00

Cola, Guava, Grapefruit, Jamaica, Lime, Mandarin, Mango, Pineapple, Strawberry and Tamarindo

POP

250ml 3.00 • 2L bottle 6.50
Kolashampan, Inca Kola, Colombiana, Coca-Cola, Diet Coke, Ginger Ale, Sprite, 7^{Up}

MILK • CHOCOLATE MILK 3.00

ICED TEA 3.00

COFFEE • TEA • HERBAL TEA 3.00

MALTS 3.00

◦◦◦ COCKTAILS ◦◦◦

1.5 oz. 8.50 Add 1oz 3.00

TAMA-RÓN

Rum, Tamarind juice

BROWN COW

Kahlúa, Milk

EL TROPICAL

Rum, Coconut water

BLACK RUSSIAN

Kahlúa, Vodka

LONG ISLAND ICED TEA

Vodka, tequila, Rum, Gin, Triple Sec, Coke

BLOODY CAESAR

Vodka, Clamato juice, lime juice

SCREWDRIVER

Vodka, Orange juice

◦◦◦ BEER & WINE ◦◦◦

CERVEZAS DOMESTICAS 6.00

Blue, Molson Ex, Moosehead, Labatt Ice, Coors Light, Budweiser

CERVEZAS IMPORTADAS 6.50

Corona

HOUSE WHITE & RED

6oz. 7.00 • ½ Ltr 18.00 • 1Ltr 28.50

Concha y Toro