

Desayuno • Breakfast

◀ Served till 3pm ▶

LOS BUENOS DÍAS	<i>Scrambled chorizo sausage & eggs, casamiento & queso</i>	9.50
EL HAMBRIENTO	<i>Scrambled chorizo sausage & eggs with fried plantain, refried beans, sour cream dip & queso</i>	11.50
MI DESAYUNITO	<i>Scrambled eggs with fried ripe plantain, refried beans & sour cream dip</i>	9.50

Pupusas

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

CORN FLOUR	<i>El Salvador's national dish! Warm, handmade tortillas stuffed with your choice of filling: Chicharrón (pork), Cheese, Mixed (Pork, Cheese & Beans), Cheese & Beans, or Cheese & Loroco</i>	2.75
RICE FLOUR	<i>The texture of the tortilla is chewier when it's made using rice flour—both are gluten-free!</i>	3.00

Antojitos Salvadoreños • Appetizers

PLATANOS FRITOS CON FRIJOLES Y CREMA	<i>Fried ripe plantain with refried beans & sour cream dip</i>	6.50
PLATANOS FRITOS CON FRIJOLES O CREMA	<i>Fried ripe plantain with refried beans or sour cream dip</i>	5.25
PLATANOS FRITOS	<i>Ripe & sweet plantain, cut into slices and fried until golden</i>	3.75
TAMAL DE POLLO	<i>Lightly spiced masa wrapped and steamed in a banana leaf, filled with chicken, potato & olive</i>	2.50
TAMAL DE ELOTE	<i>Mildly sweetened corn masa wrapped and steamed in corn husks</i>	2.50
TOSTADA DE FRIJOLES	<i>A crunchy tortilla topped with refried beans, crumbled Feta & shredded lettuce -- Add Chorizo or Chicken for 2.00</i>	4.25

MENU SUBSTITUTIONS WILL BE ADDED TO YOUR TAB
PRICES SUBJECT TO ALL APPLICABLE TAXES

Especiales de la Casa • House Specials

EL GUANACO SAMPLER	<i>1 tamal, 1 pupusa, fried plantains with refried beans & queso</i>	13.00
EL CABAÑAZO	<i>Steak & spicy chorizo sausage with casamiento, queso & chimol</i>	15.00
CHORIZO CON CASAMIENTO	<i>Salvadorian sausage with rice & beans, sour cream dip, a wedge of Feta cheese & tortillas</i>	10.00
LOMITO DE PUERCO	<i>Pork tenderloin with rice, chimol & tortillas</i>	9.50
CARNE DESHILADA	<i>Shredded beef, stir-fried with egg, sliced green pepper & onions with rice, refried beans & tortillas</i>	10.00
TACOS DE CARNE, POLLO, O CHORIZO	<i>Three soft corn tortillas filled with steak, chicken or chorizo, topped with diced tomatoes, cilantro & onions</i>	9.75
SALPICÓN	<i>Finely chopped beef, radish, fresh mint & onions, sprinkled with lemon juice and served with rice & tortillas</i>	10.00
YUCA FRITA	<i>Thick slices of cassava, fried to a golden brown, served with curtido Add Chicharrón for only 2.00</i>	6.75
PLATO DE CHICHARRÓN	<i>Crispy pork belly bites</i>	6.75

Sopas • Soups

DE CAMARÓN	<i>Shrimp in a spicy broth with an egg dropped in</i>	10.50
DE SIETE MARES	<i>Shrimp, fish, octopus, clam and mussels in a spicy broth</i>	14.00
DE PESCADO Y CAMARÓN	<i>Haddock and shrimp in a spicy broth</i>	12.50
DE PESCADO	<i>Thick haddock morsels in a tasty consommé</i>	10.00
DE PATA	<i>Salvadorian-style beef soup, also known as Sopa de Mondongo</i>	9.50
DE RES	<i>Tender beef and vegetables in a savoury broth</i>	9.50

Ordenes Extras • Sides

RICE	2.50	CHORIZO SAUSAGE	6.50	SALAD	4.50
CASAMIENTO (rice & beans)	4.00	SOUR CREAM DIP	2.50	TORTILLAS (2)	1.00
CHIMOL (Salsa—diced tomatoes, onion & cilantro)	3.00	REFRIED BEANS	2.50		

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De la Plancha • From the Grill

CARNE ASADA	<i>Grilled steak served with chimol, rice & tortillas</i>	12.00
BISTEC ENCEBOLLADO O ENTOMATADO	<i>Grilled steak topped with your choice of sautéed onions or rich tomato sauce. Served with rice & tortillas</i>	12.00
BISTEC PICADO	<i>Tender steak diced in a Salvadorian sauce, with rice & tortillas</i>	12.00
CHULETAS DE PUERCO	<i>Two seasoned, grilled pork chops with salad, rice & tortillas</i>	10.50
CHULETAS DE PUERCO ENCEBOLLADAS	<i>Two seasoned, grilled pork chops topped with sautéed onions, with rice & tortillas</i>	11.50
CHULETON DE RES	<i>Jumbo grilled T-Bone steak with casamiento, queso, chimol, & tortillas</i>	16.50
MAR Y TIERRA	<i>Your choice of grilled steak or chicken breast, accompanied with grilled shrimp, salad, rice & tortillas</i>	16.50
POLLO ASADO	<i>Seasoned, grilled chicken breast with salad, rice & tortillas</i>	10.50
POLLO TERIYAKI	<i>Teriyaki-glazed chicken strips with salad, rice & tortillas</i>	10.50
POLLO A LA PIÑA	<i>Pineapple sauce-glazed chicken strips with salad, rice & tortillas</i>	10.50
POLLO ENCEBOLLADO	<i>Juicy quarter chicken leg topped with sautéed onions in a tomato-based Salvadorian sauce, with rice & tortillas</i>	10.50

Mariscos • Seafood Dishes

MOJARRA FRITA	<i>Fried tilapia, served on a bed of rice with salad & tortillas</i>	Seasonal price
CAMARONES AL AJO	<i>Garlic butter shrimp, served with rice, salad & tortillas</i>	11.50
CAMARONES RANCHEROS	<i>Stir-fried shrimp, green pepper strips and sliced onions in a rich, tangy sauce, served with rice & tortillas</i>	12.50
CAMARONES ASADOS	<i>Grilled shrimp served with rice, salad & tortillas</i>	10.00
PESCADO AL AJO	<i>Fish filet broiled in garlic butter, served with rice, salad & tortillas</i>	11.50
PESCADO A LA PLANCHA	<i>Grilled haddock, served with rice, salad & tortillas</i>	10.00

Cocteles • Seafood Cocktails

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

TROPICAL FRUIT JUICE	250ml / 1L				2.50/5.50
	<i>Mango, pear, guava, pineapple, passion fruit</i>				
SANGRÍA					2.25
	<i>Mocktail version of the popular Spanish drink</i>				
JARRITOS SOFT DRINKS					2.00
	<i>Pineapple, mandarin, lemon/lime, and Jamaica flower</i>				
POP	250ml / 2L bottles				2.00/5.50
	<i>Kolashampan, Coca-Cola, Diet Coke, Ginger Ale, Sprite, 7^{Up}</i>				
CHOCOLATE MILK					2.25
ICED TEA					2.25
COFFEE /TEA					2.00
MALTS					2.25
FRESCOS	<i>Glass / Pitcher</i>				2.00/8.50
	HORCHATA <i>Traditional Latin American drink made with ground cocoa, nuts & spices – milky and sweet but dairy-free</i>				
	TAMARINDO <i>Refreshingly tart juice made from tamarind pulp</i>				
	CEBADA <i>Sweet, barley-oat milk beverage</i>				
	MARAÑÓN <i>Juice from the pulp of the cashew apple</i>				
	CHAN <i>Tangy lemonade infused with energy-rich Chia seeds</i>				
COCKTAILS	1.5 oz.	6.25	Add 1oz	2.75	
	TAMA-RÓN <i>Rum, Tamarind juice</i>				
	EL TROPICAL <i>Rum, Coconut water</i>				
	BROWN COW <i>Kahlúa, Milk</i>				
	SCREWDRIVER <i>Vodka, Orange juice</i>				
	BLOODY CAESAR <i>Vodka, Clamato juice, lime juice</i>				
	BLACK RUSSIAN <i>Kahlúa, Vodka</i>				
	LONG ISLAND ICED TEA <i>Vodka, tequila, Rum, Gin, Triple Sec, Coke</i>				
BEER & WINE					
	CERVEZAS DOMESTICAS				5.50
	<i>Blue, Molson Ex, Moosehead, Labatt Ice, Coors Light, Budweiser</i>				
	CERVEZAS IMPORTADAS				5.50
	<i>Corona</i>				
	WINE				
	<i>Concha y Toro – red, white</i>				
	<i>Glass</i>	6.25	<i>½ Ltr</i>	16.50	<i>1 Ltr</i> 26.50

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