

LATIN BITES

Easter Brunch

Chef Specials

Chupe de Camarones 12
Peruvian style Shrimp Chowder

Latin bites Bloody Mary 12
Bloody Mary with a kick of Leche de Tigre

LB Breakfast Tacos 12
Chorizo – scrambled egg breakfast tacos.

Pastel de acelga 12
Peruvian style quiche with stewed Swiss chard,
gruyere cheese, and green salad

PORK TAMALES 8
Peruvian style tamales

Sandwich de Chicharron 12
Roasted pork belly sandwich served with your
option of French fries, sweet potato fries or
sweet plantains

Cachapa 8
Venezuelan corn pancake with queso de
mano

Arepa inka 12
White corn arepa with lomo saltado and
avocado served with your choice of fries,
sweet potato fries or sweet plantains.

Cinnamon roll 4
Warm roll with a drizzle of thick frosting and
caramelized cashews.

Ceviches

MARKET CEBICHE 18
White seasonal fish with octopus,
crispy calamari and fried yucca in
a creamy aji rocoto leche de tigre.

FISHERMAN CEBICHE 18
White seasonal fish with octopus,
shrimp and calamari on a rocoto
and aji Amarillo leche de tigre.

TRIO TIRADITO 16
Sliced white seasonal fish in 3
different creamy leche de tigre.

Hot & Cold Bites

EMPANADAS 8
Homemade beef empanadas, served with aji
Amarillo huancaína sauce.

ANTICUCHOS 14
Grilled heart marinated in Andean peppers,
served with roasted potatoes and choclo.

FRIED CALAMARI 12
Crispy calamari with fried yucca sticks and
salsa criolla served with home-made tartar
sauce.

KOBE TACOS 12
Kobe short rib in a mini corn tortilla with
passion fruit glaze, avocado aioli and sweet
pickled cucumber

CAUSITAS 14
Aji Amarillo – infused potato patties served
with chicken salad, piquillo pepper and
crispy shrimp. **GF**

QUINOA SALAD WRAPS 13
Dehydrated & poached quinoa with
caramelized cashews, Peruvian corn, queso
fresco, avocado and passion fruit dressing. **V**

GOAT CHEESE SALAD 12
Goat cheese patty with dry cranberries,
apricots, almonds, seasonal fruits and mix
lettuce with passion fruit dressing. **V GF**

GREEN GAZPACHO 6
Green fruits and vegetables mix with a
smooth flavor of honeydew melon, avocado
and ginger. **V GFV**

Chef Specials

CHURRASCO 38

12 oz grilled rib eye served with our homemade Chimichurri sauce and your choice of 2 sides.

LATIN BITES ARROZ CON MARISCOS 22

Aji amarillo-infused rice with shrimp, calamari, clams, mussels, octopus and.

SECO DE CORDERO 24

Cilantro Corn beer braised Lamb Shanks served with Tacu Tacu fried yucca and salsa criolla.

AMAZON CHICKEN 20

Oven-roasted airline cut chicken marinated in aji panca sauce served with roasted seasonal baby carrots, fingerling potatoes and white rice.

ANDEAN RISOTTO 22

Beef tenderloin with panca sauce on a creamy Aji Amarillo sauce risotto with fresh seasonal veggies.

AEROPUERTO 16

Chinese-Peruvian style fried rice mixed with noodle and mix veggies, served with chicken and pork in a volcano pot.

LOMO SALTADO 24

Beef tenderloin saute with onions and tomatoes in a rich Asian sauce served with home fries and white rice.

A lo pobre with tacu tacu, fried egg and plantains 30

AJI DE GALLINA 20

A savory creamy sauce of pecans and almonds with aji Amarillo and shredded chicken served with fingerling potatoes and white rice. 20

PESCADO A LO MACHO 23

Pan-seared Mahi-Mahi with shrimp, calamari, clams, mussels and octopus in a creamy pepper sauce served with roasted potato and white rice.

STIR FRIED QUINOA GF 20

Stir Fried Peruvian Quinoa sauté with seasonal veggies, gluten free soy sauce and green onions.

Bar Specials

Natural Juices:

Chicha Morada, Mango & Passion Fruit 4

Natural juice blends :

Mango, Passion Fruit, Guanabana 5, Lucuma 6

Premium Cava Passion Fruit Mimosa 10

Orange Mimosa Pitcher 12

Strawberry mint Mimosa Pitcher 14

Mango Bellini Pitcher 12

Rocoto Bloody Mary 8

Micheladas 5

GINGER MINT CHILCANO 12

In-house mint leaves and ginger Pisco infusion, ginger ale, Angostura bitters.

LYCHEE HIBISCUS 12

Hibiscus flower and lychee Pisco infusion, hibiscus syrup, lychee puree, crystalized hibiscus petals.

THE PEPINO 13

Peruvian pepper-infused Pisco, fresh cucumber extract, fresh diced cucumbers, Habanero bitters.

COCA FIZZ 12

Coca leaves herbal liquor, orange juice, agave nectar, green grapes, lemon, spearmint leaves fennel bitters and Prosecco.

MANGO MOJITO 12

Bacardi Superior rum, muddled fresh spearmint leaves, limes, and mango puree.

BLUEBERRY CAIPIRINHA 12

Soul Premium Cachaça, acai berry liquor, sugar, muddled limes and fresh blueberries

SANGRE DE TORO 12

Mezcal Zignum, Cointreau, Home-made mixed berries puree and Cayenne salt.

CHICHANGRIA

Malbec, Chicha morada, Pisco, St. Germain elderflower liquor, fresh berries. Glass 12, Pitcher 34

LATIN BITES WHITE SANGRIA

A blend of orange, green apple and peach liquors, Pisco, St Germain, Sauvignon blanc and sparkling wine.

Glass 10, Pitcher 28

Max split itemized tickets of 6.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.