



LATIN
bITES
K I T C H E N

Our Classics

LBK SANGRIA

Your choice of red or white wine, rum, St. Germain elderflower liqueur, apple, peach and orange liquor and seasonal fruits.

CAIPIRINHA

Premium Cachaça, sugar and fresh muddled limes. Also available in Blueberry, Strawberry and Passion Fruit.

SANGRE DE TORO

Premium Mezcal, Home-made mixed berries puree, Grand Marnier and Cayenne salt rim.

LA PATRONA

Patron Tequila, Grand Marnier, Moscato, fresh squeezed lime juice and Passion fruit juice, homemade simple syrup, served on the rocks.

CUZCO MULE

Pisco, homemade simple syrup, lime juice, basil, and ginger beer.

COLADA PUNCH

Bacardi Rum, muddled fresh spearmint leaves, cream of coconut, pineapple juice, and orange juice.

EL MOJITO

Bacardi Superior rum, muddled fresh spearmint leaves, lime wedges. Also available in Blueberry, Strawberry and Passion Fruit

ALGARROBINA

Peruvian eggnog made with Pisco, whipped egg yolk, carob tree syrup, and condensed milk.

LBK MARGARITA

Patron Tequila, Grand Marnier, fresh squeezed lime juice, homemade simple syrup, served on the rocks.

CHILCANO

Pisco, fresh squeezed lime juice, homemade simple syrup, Ginger Ale. Also available in Mix Berries, Strawberry or Passion Fruit.

LATIN BITES GIN & TONIC

Hendricks, Tonic Water, fresh berries, and seasonal herbs.

BEST SOURS

PISCO SOUR

Peru's National cocktail. Hand-shaken blend of Pisco, fresh squeezed lime juice, home-made simple syrup, egg white and Angostura bitters.

Lime - traditional

Passion Fruit

Purple corn - Chicha

AMARETTO SOUR

Disaronno Amaretto, fresh squeezed lime juice, home-made simple syrup, and egg white.

WHISKEY SOUR

Maker's Mark Bourbon, fresh squeezed lime juice, home-made simple syrup, and egg white, served on the rocks.

BEER



CUSQUEÑA | PILSEN | CORONA | DOS
EQUIS | LAGUNITAS IPA | MICHELOB
ULTRA | NEGRA MODELO | POLAR |
SAMUEL ADAMS BOSTON LAGER |
STELLA ARTOIS

FRESH CONCOCTIONS

All natural, hand-squeezed, no preservatives

PURPLE CORN PUNCH - AKA CHICHA

Purple corn, pineapple, green apple, lime, cloves and cinnamon.

ORANGE JUICE

Fresh hand-squeezed orange juice.

EL VERDE

Frozen fresh mint leaves with hand-squeezed limes

ASSORTED JUICES

Passion fruit

Mango juice

Hand squeezed limeade

Hand squeezed strawberry limeade

COFFEE &

TEA

Cappuccino

Latte

Mocha

Espresso

Americano

Caramel macchiato

Cafe con leche

Cortadito

Chocolate caliente

LBK FRUIT TEA

passion fruit, mix berries and fresh mint leaves.

SODAS

Inca Kola

Inca Diet

Mexican Coke

Diet Coke

Sprite

Ginger ale

WATER

Acqua Panna 1 lt

San Pellegrino 1 lt

Topo Chico

Canada Dry club Soda

Canada Dry tonic Water

Ceviches & Tiraditos*

PERUVIAN CEVICHE 18

White seasonal fish in limo pepper leche de tigre. Served with cancha, choclo and sweet potato.

FISHERMAN CEVICHE 19

White seasonal fish, shrimp and calamari in yellow and red peppers leche de tigre. Served with cancha, choclo and sweet potato.

MARKET CEVICHE AKA HOUSE CEVICHE 20

White seasonal fish and calamari in creamy rocoto pepper leche de tigre, served with fried calamari and fried yucca, choclo and sweet potato.

LECHE DE TIGRE AKA LA CURA 17

Peru's iconic citrus-based ceviche marinade that "cures it all." Seasonal white fish, shrimp, and calamari in our three-pepper leche de tigre, served with cancha, choclo, and sweet potato.

CEVICHE SAMPLER 36

A perfect treat for seafood and ceviche lovers. Get a taste of our 3 signature ceviches: Peruvian, Fisherman and Market.

TACO CEVICHE 19

White seasonal fish, onions and celery in rocoto leche de tigre a la crema, served in crispy wonton taco shells

Italians have crudo,

Japanese have sashimi,

Peruvians have

TIRADITO

TRIO TIRADITO A LA CREMA 17

Get a taste of our three tiradito sauces: limo, amarillo and rocoto pepper. Served with choclo and sweet potato.

AVOCADO TIRADITO 17

Sliced white seasonal fish in a creamy limo pepper leche de tigre, served with avocado, capers, crispy shallots and diced onions, celery and a drizzle of avocado oil and crispy shallots.



PERUVIAN STYLE
CEVICHE IS MADE
FROM FRESH RAW
FISH CURED IN
FRESH LIME JUICE

Peruvian style ceviche Glossary

Leche de tigre: Peru's majestic citrus-based ceviche marinade.
Choclo: Peru's traditional giant corn.
Cancha: Peru's sundried, deep fried corn kernels.

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

Salads & Soups

CHUPE DE CAMARONES 18

Traditional Peruvian-style chowder—our house version made with shrimp and crawfish in a creamy, spiced broth with choclo, potato, rice, peas, carrots, and topped with queso fresco.

AGUADITO 16

Hearty Peruvian chicken and rice soup in a bold cilantro broth, loaded with carrots, peas, choclo, and potato.

BUTTERNUT SQUASH SOUP 8

A creamy made-from-scratch butternut squash soup. V

GRILLED CHICKEN SALAD 16

Grilled chicken, tomato, boiled egg, queso fresco and crispy shallots served with House vinaigrette over spring mix lettuce.

MAHI MAHI SALAD 17

6oz grilled Mahi-Mahi, tomato, onions, shredded carrots, and croutons served with House vinaigrette over spring mix lettuce.



Appetizers

EMPANADAS TRIO 12

A trio of our homemade award-winning empanadas served with cilantro aioli.

Beef, Spinach, and Cheese.

SKEWERS - ANTICUCHOS 14

Peruvian style skewers, marinated in Andean peppers, served with roasted potatoes and choclo. Your choice of beef heart, shrimp or beef tenderloin.

JALEA 24

Perfectly crisp Peruvian-style fried seafood and fish with yuca fries, salsa criolla, served with a House dipping sauce.

PERUVIAN CHICKEN TAMALES 6

Moist, slightly spicy, cooked in a banana leaf wrapping. Stuffed with chicken, boiled egg, olive and served with salsa criolla.

BRUSSELS SPROUTS 8

Passion Fruit honey stir-fried Brussel

CRUNCHY SHRIMP 14

Crispy shrimp dipped in a buttery and spicy Rocoto pepper sauce.

PASSION FRUIT ROCOTO BONELESS WINGS 14

Crispy Boneless Chicken Wings glazed with Peruvian rocoto pepper with passion fruit sauce and served with home-made garlic sauce.

TEQUEÑOS 11 V

Homemade Venezuelan style cheese sticks served with cilantro aioli.

FRIED CALAMARI 16

Crispy calamari with fried yucca sticks served with home-made garlic sauce.

HOUSE PERUVIAN FRIES "SALCHIPAPA" 15

Golden fries and sliced sausage topped with queso fresco, bacon, green onions, and a trio of house sauces—olive mayo, pink sauce, and LBK mayo.

Causitas

Causa, it's a typical and popular cold appetizer of the Peruvian gastronomy. Its main ingredient is the ancient potato, native to the Andes of Peru. When cooked, smashed and infused with Aji Amarillo and lime juice, it takes a unique flavor and texture.

CAUSA LIMEÑA 14

A layer of Chicken Salad and avocado in between two layers of potato causa, topped with Chicken Salad and hard boiled egg and crunchy shallots.

LA REGIA 18

Potato causa layered with tuna salad and avocado purée, topped with our house mayo and crispy fried calamari and crunchy shrimp—a perfect hot-and-cold bite.

ACEVICHADA MIXTA 18

Our signature causa layered with avocado purée and fish and shrimp ceviche, finished in a creamy rocoto leche de tigre.

From the grill

Served with your choice of two sides. Add grilled shrimp 6

CHURRASCO 26

8oz Argentinian style marinated Angus Beef Tenderloin served with home-made Chimichurri sauce.

A lo pobre; served with Tacu Tacu, fries, sweet plantains and fried egg. 30

ROTISSERIE CHICKEN

CHICKHOUS POLLO A LA BRASA 22

Half Peruvian style Rotisserie Chicken marinated 24hr in Peruvian spices and herbs, slowly roasted in a charcoal oven.

GRILLED MAHI MAHI 22

6 oz. of Mahi Mahi, grilled moist and tender served with homemade chimichurri sauce.

GRILLED CHICKEN 18

6 oz grilled chicken marinated in anticuchero sauce served with homemade chimichurri sauce.



LOMO SALTADO 23

Wok-seared beef tenderloin with onions and tomatoes in a savory Chinese-Peruvian sauce, served with white rice and crispy thick-cut fries.

A lo pobre; served with Tacu Tacu, sweet plantains and fried egg. 28

PESCADO A LO MACHO 24

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

TALLARINES VERDES 24

8 oz of our famous Beef tenderloin Churrasco over a creamy Pesto Fettuccine.

PAELLA CRIOLLA - ARROZ CON MARISCOS 24

Aji Amarillo-infused rice, peas, carrots, red peppers and Peruvian corn with shrimp, calamari, clams, and mussels.

CHICKEN CILANTRO RICE 22

Latin Bites style rice infused in cilantro, dark and corn beer, peas, carrots, red peppers and Peruvian corn. Served with grilled chicken breast marinated in Peruvian spices.

GOLDEN FETTUCCINE 23

Our signature Lomo Saltado on a fettuccine pasta with a creamy Huancaína sauce.

TALLARIN SALTADO CRIOLLO 23

Stir-fried noodles with beef tenderloin, onions, and tomatoes in a bold Chinese-Peruvian sauce, smoky, savory, and satisfying.

AJI DE GALLINA 22

A savory and creamy almond pecan and peanut sauce with aji Amarillo and shredded chicken, served with white rice.

SECO DE RES 23

Beef Tenderloin stew marinated in cilantro and corn beer, served with Peruvian beans, salsa criolla, white rice and fried yucca sticks.

LBK FRIED RICE - ARROZ CHAUFA

Chinese-Peruvian style fried rice mixed with green onions and egg.

Chicken and Pork. 19

Quinoa & Veggies 18 | Seafood 23

SURF AND TURF

SALTADO MAR Y TIERRA 23

Beef tenderloin and shrimp sauté with onions, tomatoes and potatoes in a rich Chinese-Peruvian sauce served with fried yucca sticks and white rice.

CILANTRO SEAFOOD RICE 24

Hearty cilantro-infused Peruvian seafood rice with shrimp, calamari, clams, and mussels, cooked in a deeply seasoned broth for bold coastal flavor.

House
Signature

Sides

HOUSE SALAD 8

Spring mix, mix cheese, almonds, and tomatoes.

SWEET PLANTAIN 7

Soft and sweet fried plantains.

FRIED YUCCA STICKS 8

Crispy Yucca served with Huancaína sauce.

GRILLED VEGGIES 7

Seasonal grilled veggies

FRENCH FRIES 5

Thick-cut fries

CANARY BEANS 6

Peruvian style beans.

SWEET POTATO FRIES 6

Crispy, sweet potato fries.

WHITE RICE 3

Garlic flavored White Rice



Family trays

Perfect for sharing—each tray serves 2+ people, family-style.

PAPA A LA HUANCAINA	16
PERUVIAN FISH CEVICHE	32
CHICKEN CILANTRO RICE	40
AJI DE GALLINA	40
LOMO SALTADO	42
LATIN BITES PAELLA - ARROZ CON MARISCOS	40
PIQUEO CRIOLLO A sampler of peruvian favorites: Lomo saltado, Aji de gallina y Seco de res , served with canary beans and white rice.	45
HALF DOZEN EMPANADA	21
HALF DOZEN SKEWERS	37
DOZEN TEQUEÑOS	18

Sandwiches

Served With your option of French fries or sweet potato fries.

PORK SANDWICH - PAN CON CHICHARRON	15
Pork confit, with fried sweet potato slices, salsa criolla and aji amarillo mayo. Served in a warm french bread.	
PARRILLERA BURGER	17
Angus beef patty topped with grilled chorizo, American cheese, crispy bacon, lettuce, tomato, house chimichurri, LBK mayo, pink sauce, and crunchy potato sticks on a brioche bun.	
BACON CHEESE BURGER	16
Angus beef patty, American cheese, crispy bacon, lettuce, tomato, and pickles on a brioche bun.	
CHORIPAN	15
Grilled chorizo on a toasted roll with shredded lettuce, house chimichurri, LBK mayo, and crispy shoestring potatoes.	
CHICKEN SANDWICH	14
Grilled chicken topped with American cheese, crispy bacon, avocado aioli, grilled onions, and pickles on a toasted brioche bun, finished with our LBK mayo.	

Desserts

LATIN BITES TRES LECHES

Home-made sponge cake infused in a tres leches Baileys-Rum sauce, topped with Chantilly cream. 11

CHURROS

Crispy on the outside, soft and tender on the inside filled with dulce de leche and served with dulce de leche and chocolate dip sauce. 10

ALFAJORES

Six of our famous home-made dulce de leche sandwich cookies. 9

LUCUMA TIRAMISU

Classic tiramisu with a Peruvian twist—espresso-soaked ladyfingers layered with silky lúcuma mascarpone cream and finished with cacao. 10

PICARONES

A traditional Peruvian street food dessert. Squash and Sweet potato fritters served with Panela and fig syrup. 12

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*Wine
Wednesday*

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BOTTLES OF WINE**

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