

LATIN BITES DINNER MENU



LATIN BITES SPECIALTY COCKTAILS



PISCO SOUR

Peru's National cocktail. Hand-shaken blend of Pisco, fresh squeezed lime juice, home-made simple syrup, egg white and Angostura bitters. 11

MARACUYA SOUR

A Pisco Sour made with lots of passion...pure Passion fruit! 12

COCA SOUR

A tribute to our Inca Heritage! Hand-shaken blend of Pisco and Coca Liqueur. 12

GUANABANA SOUR

Our tropical and exotic Pisco Sour. 12

PISCO SHOT

La Caravedo 8
Porton 10



*All our Pisco infusions and cocktails are made with Pisco La Caravedo. Ask your server about upgrading your cocktail with Ultra-premium Pisco Porton.

COCA FIZZ

Coca leave herbal liquor, basil extract, orange juice, agave nectar, green grapes, lemon, spearmint leaves fennel bitters and Prosecco. 12

ABACAXI

Cachaca, Disaronno Amaretto, Midori Melon liquor, fresh fruits and pineapple juice. 12

LYCHEE HIBISCUS

Hibiscus flower and lychee Pisco infusion, hibiscus syrup, lychee puree, crystalized hibiscus petals. 12

THE PEPINO

Peruvian pepper-infused Pisco, fresh cucumber extract, fresh diced cucumbers, habanero bitters. 13

GINGER MINT CHILCANO

In-house mint leaves and ginger Pisco infusion, ginger beer, Angostura bitters. 12

MANGO MOJITO

Bacardi Superior rum, muddled fresh spearmint leaves and limes, and mango puree. 12

BLUEBERRY CAIPIRINHA

Soul Premium Cachaca, acai berry liquor, turbinado sugar, muddled limes and fresh blueberries. 12

SANGRE DE TORO

Mezcal Zignum, Cointreau, Home-made mixed berries puree and Cayenne salt. 12

CHICHANGRIA

Malbec, Chicha morada infused 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

BEER

Cusqueña
Cristal
Quilmes
Super Bock

Dos Equis
Warfteiner
Corona
Negra Modelo

Miller Lite
Heineken
Shiner Bock

Chicha Morada
Mango Juice
Passion Fruit Juice
Mint limeade

Inca Cola
Diet Inca Cola
Coke
Diet Coke

Sprite
Coffee, Espresso
Cappuccino
Hot Tea

DRINKS





AT LATIN BITES WE OFFER A MADE FROM SCRATCH SOPHISTICATED MENU WITH BOLD PERUVIAN FLAVORS. WITH EVERY BITE, YOU'LL TASTE OUR PASSION FOR FRESHNESS AND QUALITY, WHICH INSPIRES EVERYTHING WE DO. WE WORK WITH AN "AS-IT'S-READY-KITCHEN" MEANING THAT THE FOOD IS SENT AS IT'S READY OUR STYLE IS INTENDED TO INSPIRE COMMUNAL DINING WITH WAVES OF COURSES. YOU DINE, TALK, AND LAUGH WHILE THE EXPERIENCE BECOMES MORE THAN TRADITIONAL DINING.

COLD BITES

CAUSITAS (award-winning dish)

Peruvian pepper infused potatoes | crab salad | chicken salad | piquillo peppers. GF 14

GARDEN STUFFED AVOCADO

Half avocado | purple potato salad | apple | beets carrots | micro mint | green peas | queso fresco avocado aioli | botija olive mayo. 10 V GF

QUINOA SALAD WRAPS

Baby iceberg lettuce wraps | dehydrated & poached quinoa | caramelized cashews | choclo queso fresco | avocados tomatoes confit | passion fruit dressing. 13 V

GOAT CHEESE SALAD

Goat cheese | dry cranberries | apricots | almonds honey | pecans | seasonal fruits | arugula red cabbage | mixed greens | golden raisins | cherry tomatoes passion fruit dressing. 11 V GF

HOT BITES

PORK AREPAS

South American corn patty | 48 hours sous vide pork belly | queso fresco | avocado aioli | passion fruit demi-glace. 14

FRIED CALAMARI

Crispy calamari | fried yucca sticks | tartar sauce salsa criolla. 12

EMPANADAS

Beef tenderloin | baked pastries | aji amarillo huancaína sauce. 8

AU GRATIN SCALLOPS

Seared scallops | parmesan | mozzarella | herbs butter | lime juice. 17

PATACONS SHORT RIB

72 hours kobe short rib | avocado aioli | cotija cheese | citrus vinaigrette. 14

CEBICHES AND TIRADITOS

MARKET CEBICHE

White seasonal fish | octopus | crispy calamari | creamy aji rocoto leche de tigre | sweet potato fried yucca | cilantro | choclo. 16

FISHERMAN CEBICHE

White seasonal fish | mixed seafood | mixed leche de tigre cilantro | ginger | garlic | green onions sweet potato | cancha | choclo | red onions. 16 GF

ITALIANS HAVE CARPACCIO, JAPANESE HAVE SASHIMI, PERUVIANS HAVE TIRADITO.

TRIO TIRADITO

Sliced white seasonal fish | 3 different creamy leche de tigre | sweet potato | choclo | green onions | olive oil. 16 GF

FROM THE STREETS OF PERU

ANTICUCHOS

Grilled heart | roasted potatoes | roasted choclo | huacatay sauce. 12

PORK SANDWICH

Roasted pork | sweet potato | salsa criolla | rocoto pepper mayonnaise | Homemade Peruvian style Pan Frances | your choice of wrinkle French fries, sweet potato fries or sweet plantains. 14





SPECIALITIES

AMAZON CHICKEN

Oven-roasted airline cut chicken | roasted seasonal baby carrots | fingerling potatoes | huacatay sauce. 19

GOLDEN PAPPARDELLE

Pappardelle pasta | creamy aji amarillo hauncaina sauce Lomo Saltado. 21

ANDEAN RISOTTO

Anticuchero marinated beef tenderloin | creamy risotto asparagus | green onions carrots | zucchini | choclo | green peas | piquillo peppers | fresh basil | black truffle paste. 21

CEBICHE DE PATO *Hot and unique version of a traditional style cebiche from the north side of Peru.*

Duck confit | hot leche de tigre | Peruvian corns | fingerling potato | sweet potato | red onion | white rice. 20

ARROZ CHAUFA

Chinese-Peruvian style fried rice | chicken | pork | green onions | scramble egg | oyster sauce | soy sauce. 16

LOMO SALTADO

Beef tenderloin | onions | tomatoes | cilantro | red wine soy sauce | oyster sauce | red wine vinegar | garlic | home fries | white rice. 22

AJI DE GALLINA

Shredded chicken | aji amarillo | peanut cream sauce potatoes | boiled egg | white rice. 20

PESCADO A LO MACHO

Pan-seared white seasonal fish | mixed seafood | creamy Peruvian peppers and Pisco sauce | roasted potatoes. 21

SECO DE CORDERO

Cilantro braised Lamb Shanks | Tacu Tacu, rice and beans patty | fried yucca | red onion salsa. 22

CHURRASCO

10 oz grilled rib eye | Chimichurri sauce and your choice of 2 sides. 29

PAELLA CRIOLLA *Latin Bites version of traditional Spanish dish.*

Peruvian peppers-infused rice | fish | shrimp | squid | clams, mussels | octopus | red onion salsa. 21

SIDES

HOUSE SALAD

Spring mix lettuce, golden raisins, almonds, tomatoes and onions. 6

TACU TACU

Rice & bean cake topped with salsa criolla. 6

FRIED YUCCA STICKS & HUANCAINA

Tuberous root from tropical areas of South America. 6

ASPARAGUS

Grilled Peruvian jumbo asparagus. 5

WRINKLE FRENCH FRIES

Soft potato fries. 5

SWEET POTATO FRIES

Crispy, sweet potato fries. 5

SWEET PLANTAIN

Crunchy, soft and sweet. 5

WHITE RICE

Peruvian style, white rice. 3

BRUSSELS SPROUTS

Stir fry with bold Asian flavors. 5

HAPPY HOUR

MON-FRI 4:30-7PM

H WINE 4 ♦ BEER 3 ♦ SANGRIA 5
SELECTED COCKTAILS 7

WEDNESDAYS

ALL DAY WINE BOTTLES 50% OFF





DESSERTS

LUCUMA TIRAMISU

Native South American fruit | dulce de leche sauce | coffee gelato
carrot cake powder. 10

CHOCOLATE AND HAZELNUT CUSTARD

Chocolate-hazelnut custard | white chocolate sauce | pisco | basil gelato | caramelized bacon
strawberry rocoto marmalade | dehydrated German chocolate cake. 10

BLACKBERRY CHEESECAKE

Blackberry cheesecake | salty caramel gelato | passion fruit merengue
quinoa Florentine. 10

ALFAJOR

Delicate dulce de leche sandwich cookie | white powdered sugar. 2

GELATOS & SORBETS

Seasonal Flavors - Single order 2.50

AMERICANO 2.5 | LATTE 3.5 | CAPUCCHINO 3.5 | EXPRESSO 3 | CORTADITO 3 | HOT TEA 2.5

AFTER DINNER COCKTAILS

ALGARROBINA

Dessert cocktail with dry fruits-infused Pisco, carob tree syrup, and condensed milk. 10

DESSERT WINES

2011 Chardonnay Cosecha Tardia, Bodega Norton, Argentina. 6

2009 Late Harvest Sauvignon Blanc, Santa Carolina, Chile. 8

PORTS

Ruby, Messina Hoff, Texas. 8

Ruby - Cockburns Special Reserve, Portugal. 8

Tawny - Warre's Otima 10 years, Portugal. 10

18% Gratuity will be included to parties of 6 or more. Max split itemized tickets of 6. Party bigger than 10 requires arrange pre-fix menu
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

