

SOUP

Soup of the day

P/A

SALADS

Chayote salad w/oranges, hearts of palm, red onion, mint, avocado

8

Shrimp salad Grilled shrimps, jicama, red onions, hearts of palm...

9.50

Warm spicy octopus salad

11

Grilled octopus with potatoes, capers, red onions, jalapeno dressing

APPETIZERS

Esperanto mussels

Roasted mussels on the shell w/garlic, topped w/parmesan & paprika

8

Pinchos de carne

Grilled skewers of beef, chicken, chorizo served with a spiced dip

7.50

Plantain crusted goat cheese

Served with sauteed leeks and cilantro pesto

8

Bolinhos de peixe

Fried potato and cod fish cakes served with spicy mayonnaise

7

Calamares fritos

Fried calamari served with spiced salsa roja

7.50

Empanadas: beef or shrimp or mixed served with spiced dip

7

Tapas Plate

Chorizo, torta Espanola, shrimp, fava beans with chorizo, ceviche, olives...

14/22

CEVICHEs

Ceviche de la casa

Snapper, peppers, onion, corn, cilantro, lime juice, spices

8

Tuna ceviche

Marinated tuna in coconut and lime juice with spices, ginger, garlic

P/A

SIDES

Cilantro Rice

Sautéed collards greens

Torta Espanola

Rice

Roasted Corn w/parmesan add .50

French Fries

Beans

Tostones w/Black Bean Dip

Rice & Beans

Pao de Queijo

Grilled Chorizo, Fried Yuccas, Chorizo or Mushroom croquettes

4

5

ENTREES

Pollo de la casa

Marinated chicken served in his juice with a taro, potato mash and fava beans with minced chorizo

16

Esperanto Steak

Grilled strip steak served with fried yuccas or French fries and chimichurri on the side

19

Carne Asada

Grilled marinated skirt steak served with rice, black beans, guacomole and a chimayo salsa

18

Grilled Salmon

With a Ginger pepper sauce, a Brazillian salad, Taro chips

16

Grilled Tuna

Rubbed in a spiced adobo, served with orange, lime, avocado, pepper salsa and rice

17

Crispy whole Snapper

Pan fried snapper served with rice and a red peppers sauce

18

Vegetable Platter (With Shrimps add 4.00)

Marinated grilled vegetable skewers, served with tostones, cilantro rice and a black bean dip and roasted corn

16

Moqueca Bahiana (Shrimp, crab, fish or mixed)

Cooked in a pot with coconut milk, dende oil, peppers, tomatoes, onions, cashews and served with rice and farofa

18/33

Feijoada (Brazilian favorite)

Pork stew of chorizo, paio sausage, pork, ribs, black beans served with collards greens, rice and farofa

17

Fish Tacos

Marinated tilapia served with spiced cabbage, mango, beans, home salsa and spicy sour cream

14

Pick up a bottle of our spiced oil... \$7

LIVE MUSIC 8 to 10:30

Prix Fixe Monday-Thursday 5:30 to 7:30.

Brunch: Saturday & Sunday, 11am-4pm

Lunch: 11:30-3:30

Dinner: 5:30-12am Monday-Thursday, & 1am Friday & Saturday

Sunday: Food service all day - no interruption