

SOUP

Soup of the day P/A

SALADS

Mixed green salad with house vinaigrette 6

Calamari salad, mango, shaved coconut, scallions, grilled calamari 7.50

Chayotte salad w/oranges, hearts of palm, red onion, mint, avocado 7

APPETIZERS

Esperanto mejillónes 7
Roasted mussels on the shell w/garlic, topped w/parmesan & paprika

Pinchos de carne 7.00
Grilled skewers of beef, chicken, chorizo served with a spiced dip

Crab en Banana leaf 7.50
Crab meat cooked with peppers, tomatoes, spices, with plantain chips

Plantain crusted goat cheese 8
Served with sauteed leeks and cilantro pesto

Bolinhos de peixe 6
Fried potato and cod fish cakes served with spicy mayonnaise

Calamares fritos 7.50
Fried calamari served with spiced salsa roja

Empanadas: beef, vegetable, shrimp or mixed served with spiced dip 7

Tapas Plate 15/22
Chorizo, torta espinola, shrimp, sauteed calamari, ceviche, olives...

CEVICHE

Ceviche de la casa 7
Snapper, pepper, onion, corn, cilantro, lime juice, spices

Tuna ceviche P/A
Marinated tuna in coconut and lime juice with spices, ginger, garlic

SIDES

Cilantro Rice	Rice & Beans
Rice	Roasted Corn
Beans	Tostones w/Black Bean Dip
Pao de Queijo	Fried Yucca
	Spicy Cashew Nuts

3

4

Torta Espanola
French Fries
Grilled Chorizo
Sauteed Leeks
Pinchos (2)

4

ENTREES

Pollo de la Casa 15
Marinated chicken in an adobo coriander sauce and served with grilled corn and rice

Esperanto Steak 18.50
Grilled strip steak served with fried yuccas or French fries and chimichurri on the side

Carne Asada 17
Grilled marinated skirt steak served with rice, black beans, guacomole and a chimayo salsa

Grilled Salmon 16
Served with spiced mango salsa, sauteed leeks & rice

Grilled Tuna 17
Rubbed in a spiced adobo, served with orange, lime, avocado, pepper salsa and rice

Crispy whole marinated Snapper 16.50
Pan fried snapper served with a tamarindo sauce and rice

Vegetable Platter (With Shrimp add 4.00) 13.50
Marinated grilled vegetable skewers, served with tostones, cilantro rice and a black bean dip

Moqueca Bahiana (Choice of shrimp, crab, fish or mixed) 17.50
Cooked in a pot with coconut milk, dende oil, peppers, tomatoes, onions, cashews and served with rice and farofa

Camarones de la feria 15
Shrimp and hearts of palm in a spiced tomato and coconut sauce, served with rice

Feijoada (Brazilian favorite) 15
Pork stew of chorizo, paio sausage, carne seca, ribs, black beans served with collards greens, rice and farofa

Pick up a bottle of our spiced oil... \$6.

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