

## — RAW BAR —

**SHRIMP COCKTAIL** 5 each

**ALASKAN KING CRAB LEG** MP

**OYSTERS COAST TO COAST** 3 each

**OYSTER SHOOTERS** 6 each

**1 1/4 lb MAIN LOBSTER** MP

**CEVICHE OF THE DAY** MP

## — APPETIZERS —

**EL GUACAMOLE (V) (GF)** 14

Hass avocado, tomato, onion, cilantro, cotija cheese, corn tortilla chips

**OCTOPUS TIRADITO** 18 (GF)

White truffle potatoes crema, roasted pignolis, wakame seaweed, smoked paprika oil, lemon orange salt

**CRISPY CALAMARI** 19

Tostones, chipotle mayo, Mexican crema, avocado, tomato seaweed relish, pickled jalapeños

**LOBSTER TAQUITOS (4)** 21

Crispy wonton shells, grilled pineapple, avocado cream, spicy Kewpie mayo

### EMPANADAS TWO PER ORDER

**CORN & CHEESE (V)** 10

Manchego cheese, roasted red peppers scallions, cilantro

**BEEF** 10

Spanish onions, hard boiled egg raisins, olives, parsley

## — MAIN COURSES —

**SHRIMP ENCHILADAS (GF)** 28

Tomato chipotle salsa, crema, queso fresco coconut rice

**WARM LENTIL SALAD (V) (GF)** 17

Roasted carrots, beets, feta cheese, cherry tomatoes, butternut squash, orange maple vinaigrette

ADD SALMON - SHRIMP - STEAK 9

**MOQUECA – BRAZILIAN FISH STEW (GF)** 33

Squid, shrimp, mussels, white fish, scallops, soy beans, spanish chorizo, bacalao, green coconut rice, achiote oil

**BLACK INK SPAGUETTI** 29

Hand-made pasta, mussels, clams, shrimp, calamari, green peas, white wine, Puttanesca sauce

### — FROM THE LAND —

Served with green salad & french fries

**8oz NY SIRLOIN BURGER** 19

ADD CHEESE 2

Lettuce, onions, tomatoes, chimi mayo

**12oz ORGANIC HANGER STEAK** 29

Grilled, red wine sangria reduction

**10oz RIB EYE STEAK** 37

Grilled, red wine sangria reduction

### — FROM THE SEA —

Served with truffle mashed & green salad

**VERLASSO SALMON** 29

Patagonia salmon, white wine, lemon butter sauce

**BRANZINO** 31

White wine, lemon butter sauce

**SPANISH OCTOPUS** 33

White wine, lemon butter sauce

**FISH OF THE DAY** MP

White wine, lemon butter sauce

## — SIDES —

10

**GREEN SALAD**

**MASHED POTATO**

**TOSTONES**

**COCONUT RICE**

**FRENCH FRIES**

(V) VEGETARIAN | (GF) GLUTEN FREE

\*Please ask our servers for our signature dishes\*

\*All of our food is made fresh by order, please be patient with us, We want to provide you the freshest meal\*

EXECUTIVE CHEF: CARLOS JUAREZ

## COCKTAILS

HAND-CRAFTED

**LA PULPERIA UES 14**

Blanco tequila, cointreau liqueur, fresh pineapple jalapeño, cilantro, black lava salt rim

**EL CHILANGO SPICY 14**

Blanco tequila, cointreau, tamarind, fresh lemon lime juice, chipotle &amp; habanero salt rim

**COQUITO PASSION 15**

Silver rum, coconut rum, passion fruit puree fresh mint sprig

**NEGRONI MEZCAL 16**

Sacrum mezcal, campari, antica sweet vermouth orange bitters

**THE SMOKY ROOM 16**

Vida mezcal, blanco tequila, passion fruit purée pomegranate juice

**AÑEJO MARGARITA 16**

El mayor tequila añejo, cointreau, fresh lime juice agave nectar

**DON MORA 16**

Bourbon, chartreuse, blackberries, mint, lime juice agave nectar

**HONEY DO 18**

Sacrum mezcal, aperol, sweet vermouth, honey and pineapple syrup, chocolate bitters

**#SANGRIA YOLO GLASS**

SERVES 6-8

Red or white sangria, mixed fruits #yologlass 40 | glass 11

## WINES

GLASS/BOTTLE

## SPARKLING

**CAVA BRUT 12 | 40**

Chic Barcelona, Cataluña, Spain

**PROSECCO 40**

Da Luca, Italy

**CHAMPAGNE BRUT 90**

Nicolas Feuillatte, France

**CHAMPAGNE BRUT 120**

Moët &amp; Chandon, France

## RED

**MALBEC 13 | 45**

Marisa Tival, Mendoza, Argentina

**CABERNET SAUVIGNON 13 | 45**

Marisa Tival, Argentina

**PINOT NOIR 14 | 45**

Bogle, California

**CARMENERE 14 | 50**

Vina Tarapaca, Maipo Valley, Chile

**CARMENERE 45**

1865 Single Vineyard, Chile

**MALBEC 60**

Catena, Mendoza Argentina

**CABERNET SAUVIGNON 60**

Salentein Reseve, Argentina

**PINOT NOIR 90**

Domaine, Burgundy, France

**TEMPRANILLO GRAN RESERVA 80**

Campo Viejo, Spain

**TEMPRANILLO 120**

Quinta Do Crasto, Portugal

**BRUNELLO DI MONTALCINO 120**

Fattoria Dei Barbi, Italy

**AMARONE DELLA VALPOLICELLA 160**

Michele Castellani, Italy

**ANTINORI TIGNANELLO 180**

Toscana, Italy

## WHITE

**SAUVIGNON BLANC 11 | 40**

Chateau Ste. Michelle, Columbia Valley, USA

**CHARDONNAY 13 | 45**

Bodega Privada, Mendoza, Argentina

**TORRONTES 12 | 45**

Trapiche, Mendoza, Argentina

**PINOT GRIGIO 12 | 45**

Cliffhanger, Trentino-Alto Adige Italy

**CHARDONNAY 45**

Luigi Bosca, Mendoza, Argentina

**SAUVIGNON BLANC 66**

Balland Sancerre, France

**RIESLING 40**

Chateau Ste. Michelle, Washington, USA

## ROSE

**ROSE, MOUTON CADET 11 | 40**

France

**ROSE, FLEURS DE PRAIRIE 45**

Provence, France

## BEERS

8

**AGUILA Colombia****PACIFICO Mexico****QUILMES Argentina****CORONA Mexico****CUSQUEÑA Peru****VICTORIA Mexico****IMPERIAL Costa Rica****TECATE Mexico****MODELO ESPECIAL Mexico****IPA USA****MICHELADA**

Beer, cholula, clamato, maggie sauce 9

MIXOLOGY: DANIEL VILLANUEVA

OUR CRAFTED COCKTAILS ARE MADE WITH THE FINEST SPIRITS AND LOCAL FRESH SEASONAL INGREDIENTS