

starters

latin lobster bisque with lobster meat croustades 8

crispy coconut-macadamia shrimp skewers on tropical pineapple ring with mango salsita 12

adobe chicken tamale with tomatillo-jalapeño cream and caribbean plantain salsa 9

queso fundido baked latin cheeses with choice of adobe chicken, brazilian linguica or honey-porter carnitas, served with crispy tortilla chips 9

barbacoa shredded beef flautas with chile colorado and guasaca sauce 10

latin charcuterie platter chef's choice of authentic sausages and cured meats with three fresh cheeses, baked whole garlic and toasted peruvian white bread 16

jamaican jerk chicken skewers with caribbean plantain salsa 8

crispy harina masa fried shrimp & calamari with spicy tomato mojo and lime crema 10

trio of "nuevo latino" ceviches from ecuador, peru, chile and mexico 13

"mojo" mussels & clams saffron-garlic or sofrito-chipotle, served with toasted cuban bread 13

argentinean empanadas two wild mushroom and two spinach, fennel and corn, served with roasted tomato salsa 12

jumbo shrimp stack jumbo mexican shrimp layered with avocado, mango, teardrop tomatoes and cocktail sauce 12

sonoran spiced seared ahi with chipotle-soy drizzle, teardrop tomatoes and wasabi-avocado 11

zócalo's famous nachos with black beans, guacamole, latin cheeses, salsa picante and jalapeño cream sauce 9
adobe chicken 12 honey-porter carnitas 11 carne asada 12

honey-glazed fire wings with buttermilk dipping sauce 10

blue corn crusted crab cakes with green chili-mango salsa and roasted corn-poblano relish 13

starter salads

caesar 6.5 "wild" greens 6.5 pomegranate spinach 6.5

brick oven flatbreads

adobe chicken caramelized onions, fire-roasted peppers, smoked queso fresca and cascabel bbq sauce 11

grilled mexican shrimp with queso cotija and chipotle cream, chimichurri drizzle 13



fresh seafood

churrasco seafood platter jumbo mexican shrimp, sonoran spiced sea scallops, seasonal white fish, grilled vegetables and saffron rice 25

tamarind-chipotle salmon with cumin spiced summer vegetables, sofrito sauce and roasted garlic mashed potatoes 25

lobster and crab enchiladas topped with jalapeño cream and served with black beans and saffron rice 22

grilled ecuadorian spiced jumbo shrimp served with sweet crab and chorizo risotto 23

coriander seared yellowfin tuna with fresh avocado, green chili rice and blood orange butter 25

macadamia crusted mahi mahi with braised leeks, caribbean rice and roasted banana sauce 24

grilled lobster santa maria with ancho chile butter, avocado relish and saffron rice whole or half - market price

meats

new world sampler honey-porter carnitas, barbacoa beef boneless short ribs and lamb lollipops, served with saffron papas and nuevo latino salsas 24

cotija crusted chicken zacatecas with spicy chipotle cream, mexican linguini and vegetables 19

honey-porter braised carnitas with mayan black beans, picante salsa and tortilla chicas 17

grilled skirt steak drizzled with chimichurri and served with cuban sweet potato fritas 21

barbacoa style boneless beef short ribs with chile colorado sauce, avocado-guasaca and saffron pappas 18

cumin grilled rack of lamb with parsnip-sweet potato gratin, goat cheese stuffed pequillo peppers and house made chimichurri 26

guava glazed pork ribs with cascabel bbq sauce and sweet potato fritas 25

sugar cane cured pork chop with red mole sauce, garlic greens and crispy plantain mole cakes 24

grilled bone-in ribeye with cabrales blue cheese sauce, grilled asparagus and poblano-mashed potatoes 32

entrée salads

caribbean fiesta caesar with sonoran spiced shrimp, honey-porter carnitas, teardrop tomatoes, mangos, tortilla strips and creamy chipotle-caesar dressing 15

plantain-crusted crispy chicken salad with roasted peppers and peruvian purple potatoes, grilled corn, avocado, tomatoes and cotija cheese, orange-cilantro dressing 15

grilled hearts of palm salad with seared scallops, jumbo prawns, fresh greens, red peppers, spiced pecans and cilantro vinaigrette 18

