



## DINNER

### EMPANADAS

- Beef, Olive and Egg** 3 for \$12
- Ham and Cheese** 3 for \$11
- Sweet Corn and Spinach** 3 for \$10

**TORREJITAS (corn fritters)** \$7  
habanero butter

**SANCOCHO (chicken stew)** \$13  
braised chicken / corn / culantro / cassava / white rice

**SOLTERITO (legume salad)** \$12  
corn / edamame / onion / tomato / queso fresco / red bell pepper / jalapeño / avocado / cilantro / pea tendril / black mint vinaigrette

**HAMACHI TIRADITO (hamachi crudo)\*** \$16  
coconut / citrus / cilantro / jalapeño / corn

**CEVICHE DE ATUN (tuna ceviche)\*** \$17  
big eye tuna / citrus / cilantro / red onion / fresno chili / plantain chips

**ARROZ CON MARISCOS (seafood rice)** \$21  
squid / octopus / shrimp / black rice / whipped garlic

**ARROZ CON PATO (duck rice)** \$20  
green rice / duck confit / peas / peppers / olives

**ZANAHORIAS ASADAS (roasted carrots)** \$15  
king trumpet mushrooms / aji amarillo / olive / puffed rice

**COSTILLAS DE PUERCO (pork baby back ribs)** \$17  
potato / cabbage / red chimichurri

**BIFE DE CHORIZO (new york strip)\*** \$28  
potatoes / griddled provolone / chimichurri / broccolini

**PAN CON CHICHARRON (crispy pork sandwich)** \$13  
pork belly / sweet potato / salsa criolla / aji amarillo / griddled bread

Executive Chef/Partner - Michael Barrera  
Chef de Cuisine - Moses Fishman  
Pastry Chef - Corinna Collins

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## DESSERT

**SUSPIRO (dulce de leche pudding)** \$7  
port meringue / chocolate coated butter cookie / cinnamon

**PEANUT BUTTER FLAN** \$7  
chocolate honeycomb / strawberry meringue

**BUDIN DE PLATANO (plantain bread pudding)** \$7  
caramelized plantain / agave creme anglaise

**HELADO DE CHOCOLATE (chocolate sundae)** \$6  
salted chocolate ice cream / malted caramel / almond chili streusel

**HELADO (ice cream)**  
**VANILLA BEAN** \$3  
**PINEAPPLE** \$3  
**MANGO SORBET** \$3

## COFFEE

**DARK MATTER: SOCIALLY RESPONSIBLE, SKILLFULLY CURATED, AND INNOVATIVE COFFEE**

**A Love Supreme:** house coffee with notes of cocoa, almond, and cherry \$4

**Unicorn Blood Decaf:** house decaf with notes of peanut butter, walnut, and chocolate \$4

**ASK YOUR SERVER OR BARTENDER ABOUT RETAIL DARK MATTER COFFEE**



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