



DE LA VEGA

RUM · TAPAS · TEQUILA

MENU

MEAL FOR TWO FOR \$35

Includes a tapa to share (*from select tapas*), two items from modern tapas, entrees, salads or latin bowls (*add \$6 for salmon, steak, beef or avocado dishes*) and a dessert to share.

Add a bottle of wine or a carafe of sangria (red or white) for only \$19.

LATIN BOWLS NEW

Includes your choice of Chipotle Chicken, Ropa Vieja, Pork Carnitas, or Jackfruit (*vegan*) with Black Beans & Rice, Side Salad, and Yucca Fries. **\$11.95.**

MODERN TAPAS

El Trio

Sides of guacamole, chile con queso dip, & your choice of salsa. Served with baked tortilla chips. (*free refills of baked chips*) **\$8.95**

Hibiscus Tacos

Corn tacos filled with heavenly hibiscus flower petals with onions, cilantro, garlic, and mozzarella cheese, then topped with red pepper sauce. **\$13.95**

Chilitos Rellenos

Steamed sweet peppers filled with Argentinian chorizo, a bit of corn, and green onions. Topped with a mild red pepper sauce and melted mozzarella cheese. Served over rice. **\$11.95**

Ajito de Pescado

Small filets of fish paired with our finest herbs in union with an insatiable blend of red onions, grilled zucchini, garlic and pineapple that rest atop a bed of refried black beans. Topped with red pepper sauce & cooked inside of a corn husk for maximum flavor. **\$12.95**

Avocados Rellenos

Fresh avocados filled with lime infused shrimp and red onion, covered in a delicate citrus glaze and topped with fresh cilantro **\$15.95**

Avocados Vegetarianos

Fresh avocados filled with a red, black and garbanzo bean salad infused with a unique tangy vinaigrette. **\$14.95**

Banderillas

Skewers that get their name from the barbed darts used during a bull fight! Made with chicken, or cheese, with zucchini squash and roasted peppers, infused with a mango vinaigrette. Served with rice. **\$14.95 (beef \$2+)**

Empanadas

Homemade empanadas stuffed with your choice of chorizo, chicken, or cheese topped with our homemade chile con queso sauce. **\$10.95**

Plantain Tacitas

Sweet plantains topped with caramelized hibiscus flower infused with red wine, balsamic, & sprinkled with cheese, cilantro, & red pepper. **\$10.95**

Chicken Mole Rice Balls

A mixture of rice, mozzarella cheese, and tender chicken formed into four balls over a bed of mole sauce and sesame seeds, topped with a bit of cilantro. (*contains peanuts and sesame seeds*) **\$13.95**

Ropa Vieja Rounds

Tostones with shredded beef cooked with bay leaves and tomato, with strips of red and green bell peppers, white and green onions, seasoned with garlic and rosemary. Topped with avocado dressing. **\$14.95**

Aspirinas

Six delicious cornmeal patties topped with chorizo, chicken or vegetarian, with beans, tomato, onion, cheese, and sour cream. **\$11.95**

Arepas de Carnitas

Arepas topped with shredded pork carnitas and spring mix, drizzled with creamy avocado dressing with a sprinkle of sun dried tomatoes and fresh queso blanco. (*contains tree nuts*) **\$13.95**

SOUPS *Cup \$5, Bowl \$7*

Plantain Soup

Black Bean Soup

> Vegetarian option available > Gluten Free > Vegan option available

** Consuming raw or under cooked meat, seafood or eggs, may increase your risk of foodborne illness especially the elder and children.*



ENTREES

Enchilada Combo 🌱🌱

Our most popular flavors. Chicken enchilada roja, cheese enchilada verde, chicken enchilada with bean sauce, and cheese enchilada with a rich mole sauce. Topped with cabbage, onion, tomato, cheese, and sour cream *(contains peanuts and sesame seeds)* **\$14.95**

Enmoladas de Pollo 🌱

Three enchiladas filled with chicken covered in our homemade mole sauce, oven baked and topped with onions, cilantro, cheese, and sour cream. Served over a bed of rice. *(contains peanuts and sesame seeds)* **\$14.95**

Avocado Grilled Salmon 🌱

Grilled salmon fillet smothered in an avocado cilantro glaze with bell peppers, green and red onions. Complex, creamy, tart, and extremely fresh. Served with rice and cabbage salad. *(contains peanuts and sesame seeds)* **\$18.95**

Plantain Enmoladas 🌱🌱

Sautéed ripe plantains and refried beans wrapped in three corn tortillas and smothered in a rich mole sauce. Served on a bed of rice and topped with sesame seeds & sour cream. *(contains peanuts and sesame seeds)* **\$14.95**

Taquiza Gringa 🌱

Grilled marinated chicken, steak, fish, or shrimp on a bed of sautéed onions, bell peppers, and pineapple with melted cheese. Served with corn tortillas, and guacamole on the side. **\$16.95**

Chipotle Glazed Salmon

Grilled salmon on a bed of rice in a wonderful chipotle glaze, topped with a savory sweet mango chutney and garnished with fresh cilantro and crispy onions. **\$18.95**

Chicken Green Gazpacho 🌱

Grilled chicken breast served over sliced cucumber, covered in a modern take on gazpacho consisting of onion, and cilantro with chopped cucumber and red pepper, bathed in avocado sauce with a splash of olive oil and orange juice. Served over a bed of rice. **\$15.95**

Jack Fruit Quesadilla 🌱🌱

Flour tortilla stuffed with vegan cheese and jack fruit, marinated with guajillo sauce, chunks of pineapple, almonds, apples, cilantro and sweet plantains. *Add vegan chicken for a small up charge.* **\$12.95**

Vegan Plantain Enmoladas 🌱🌱🌱

Sautéed ripe plantains and refried beans wrapped in three corn tortillas and smothered in mole sauce. Served over a bed of rice and topped with sesame seeds. **\$14.95**

Ultimate Ropa Vieja

Shredded beef cooked with tomato puree, rosemary & bay leaves with strips of red and green bell peppers & onions. Topped with bean sauce. Served with rice and tostones. **\$18.95**

Vegan Enchiladas 🌱🌱🌱

Three enchiladas filled with refried black beans, topped with Chef Nora's flavorful red pepper sauce, cabbage, onion, cilantro, and tomato. **\$11.95**

SALAD CREATIONS

Avocado Salmon Salad 🌱🌱

Seasonal greens, grilled carrots, corn, zucchini, cheese, onions, and almonds. Topped with a grilled salmon fillet (6 oz) smothered in an avocado-cilantro glaze with a light touch of Spanish vinaigrette. **\$18.95**

Passion Fruit Tossed Salad 🌱🌱🌱 NEW

Grilled Chicken, seasonal greens, queso fresco, apple, avocado, cranberries, red onion and walnuts, with a light touch of passion fruit vinaigrette. Served with cubes of queso blanco. **\$12.95**

South of the Border Salad 🌱🌱🌱 NEW

Grilled Chicken, seasonal greens, carrots, corn, garbanzo beans, red onions, and tomatoes with a touch of chipotle almond vinaigrette. Served with cubes of queso blanco. **\$12.95**

SIDES **\$3.25 each**

◇ Sweet Plantains 🌱🌱🌱

◇ Rice 🌱🌱🌱

◇ Tostones 🌱🌱🌱

◇ Black Beans 🌱🌱🌱

◇ Three bean cold salad 🌱🌱🌱

◇ Yucca Fries 🌱🌱🌱

DESSERTS

Manny's Flan 🌱

A creamy sweet custard. It's like the Spanish version of cheesecake. This dessert is an excellent complement to a hearty Latin meal. **\$7.00**

Tres Leches

Tres Leches or "Three Milks" is a cake soaked in three different kinds of milk, making it creamy and sweet. **\$7.00**

Vegan Mango Tart 🌱

An all vegan tart made with mango and a crispy coconut, almond, & cranberry crust. **\$7.00**