

# Bocadillos

## *Steak Calamari*

pan-fried tender filet of calamari  
finished with lobster-guajillo sauce / 10.00

## *Coconut Shrimp*

with orange-jalapeño jam / 9.00

## *Quesadilla Roberto*

chihuahua cheese and morita pepper,  
on honey-wheat tortilla,  
garnished with sour cream,  
fresh baby spinach and tomato / 7.00

## *Mejillones*

Prince Edward Island mussels steamed in  
white wine, onion, garlic, tomato and cilantro,  
with toast points / 10.00

## *Potato Pepper Jack Cheese Shots*

chipotle sour cream, pico de gallo / 5.00

## *Spicy Carne Asada Pizza*

personal hand-tossed pizza with strips of skirt  
steak, onions, bell pepper, mozzarella cheese  
with a touch of chipotle pepper / 10.00

## *Ceviche Mixto*

South American fish cocktail with shrimp,  
calamari, white fish, pulpo, tomatoes, onions,  
cilantro, chiles and fresh lime juice / 11.00

## *Honey-Chipotle Shrimp*

with applewood-smoked bacon  
over poblano-corn-potato cake / 9.00

## *Queso Fundido con Tocino*

smoky red bell pepper and tomato-garlic purée  
topped with melted Mexican four  
cheese blend and applewood bacon,  
side of crusty bread / 7.75

## *Guacamole*

avocado, onion, cilantro and jalapeño / 8.00

## Sopas y Ensaladas

## *Señor Ply Lobster Bisque*

puff pastry and shrimp garnish / 9.00

## *Black Bean Soup*

laced with Spanish sherry, finished with onion,  
cilantro and sour cream / 4.00

## *Caesar Salad*

romaine lettuce, traditional caesar dressing,  
shredded parmesan, spicy buttered crouton  
with entree / 3.75 ala carte / 5.75  
add chicken / 14.00  
add skirt steak / 16.00

## *Mixed Vegetable Platter*

zesty-garlic seasoned zucchini, carrots,  
red onion & bell pepper over Spanish rice,  
parmesan-tomato crown,  
veal red wine reduction / 14.00  
add chicken / 17.00 add shrimp / 18.00

## *Ensalada de la Casa*

field greens, carrot curls, cucumber,  
lime vinaigrette / 4.75 with entree / 3.00

## *Shrimp Avocado Salad*

mixed greens, sliced avocado, sautéed shrimp,  
tomato, flour totopos, lime vinaigrette and  
mango cream garnish  
chico / 10.00 grande / 14.00

## *Goat Cheese Spinach Salad*

applewood-smoked bacon, mandarin oranges,  
warm goat cheese, toasted pecans,  
sweet & spicy vinaigrette / 11.75

## *Caribbean Jerk Salad*

jerk-seasoned chicken over mixed greens,  
grilled onion, bell pepper, carrots and  
bleu cheese, lime vinaigrette  
chico / 9.00 grande / 14.00

