

MENU

PUPUSA 3 for \$9.99 (GF)(DF)(V)

Thick tortilla with your choice of filling, served with house made curtido and salsa.
Bean & cheese, pork & cheese, revueltas, cheese, rice flour, zucchini (V), zucchini & cheese, zucchini/loroco & beans (V), zucchini & beans (V), chicken & cheese, pork and bean, cheese & loroco, bean (V).

Shrimp & cheese pupusas 2 for \$9.75(GF)(DF)

EMPANADAS 3 for \$8.75 (GF)(DF)

Bean, chicken, shrimp, vegetarian (V), and sweet plantain & cream.

SHRIMP CROQUETTES \$8.99

Spicy chili aioli with onion salad.

TAMALES \$4.00 each (GF)(DF)

Pork, chicken, chipilin, and vegetarian (V).

MEALS

Cuban Sandwich \$10.00

Ham, slow cook pork shoulder, mustard, Swiss cheese, and pickles.

Pan Chivo \$10.95

Chorizo, fried sweet plantain, fried egg, casamiento (rice & beans) on a pan frances.

Salvadorian Breakfast \$9.00 (GF)(DF)

Scrambled eggs with onions & tomato, fried beans, sour cream, sweet plantains, and queso fresco.

Yuca con Chicharron \$9.00 (GF)(DF)

Fried or steamed cassava, pork belly, tomato sauce, and pickle cabbage.

Carne Asada \$12.99 (GF)(DF)

Steak with Salvadorian style rice & beans served with small salad + chorizo \$2.00.

Carne Guizada \$12.99(GF)(DF)

Salvadorian beef stew, potatoes, peppers, and onions served with rice.

Pollo en Salsa \$10.99(GF)(DF)

Pan seared chicken, tomato sauce, served with rice & salad.

Tostones con Pico de Gallo \$7.00(GF)(DF)(V)

Fried plantain served with spicy chili aioli and pico de gallo + shrimp \$4.95, chicken \$2.95, steak \$3.50.

Que Chivo Sampler \$10.75 (GF)(DF)(V)

One of each: tamale, pupusa & empanada.

SIDES \$3.50 each

Sweet plantains (V)

Coleslaw (V)

Yuca frita(V)

DESSERTS

Arroz con leche \$4.99

Atol de Elote (liquid dessert) \$3.00

DRINKS \$3.00 each

Assorted Jarritos, Kolachampan Soda, Pepsi, diet Pepsi, Dole limonite, water, Pellegrino,
horchata.

GF = Gluten Free

DF= Dairy Free

V= Vegan