

Menu

AVAILABLE DAILY STARTING AT 4 PM



APPETIZERS

AGUACHILE	\$29
Lime cook shrimp, fish, octopus, mango spicy, jicama, cucumber, coconut.	
QUESO FUNDIDO	\$13
Oaxaca Cheese, chorizo, chile poblano with tortillas	
EMPANADA DE CAMARÓN	\$13
Crispy puff party, wild shrimp, four cheese blend, scallions, parsley and cilantro, peas, onion and carrot escabeche, habanero.	
LA FOCACCIA	\$9
Homemade foccaccia bread, fresh herbs, truffled salt. Your choice of EVOO & balsamic vinegar di Modena, or rosemary butter.	
PAPAS FINGERLING	\$13
Crispy fried fingerling potatoes, roasted lemon & garlic aioli, fresh thyme and parsley. (GF)	
CHILES RELLENOS	\$26
Beef Piccadilly stuffed poblano peppers, eggless tempura batter, salsa Roma enchilada. (2 p/order) (GF)	
TACOS DE ASADA	\$18
Grilled prime skirt steak, avocado puree, huitlacoche cream, cilantro, roasted scallions, salsa macha, fresh corn tortillas, fresh cilantro. 2 tacos per order. (GF)	
ALITAS DE POLLO	\$18
Cacciatore style twice cooked Mary's chicken Wings, chives, shaved parmesan, basil, chile oil. (GF)	
CALAMARES FRITOS	\$17
Crispy & spicy Jamaican jerk spiced tubes & tentacles of calamari on a gluten free breading, roasted lemon, parsley cream, pickled chiles.	
BROCHETAS DE POLLO	\$15
Rocky's chicken breast skewers, mole rojo sauce, cilantro leaves, toasted sesame seeds, pickled onions, crumbled queso fresco.	
TACOS DE PESCADO	\$16
Flour tortilla, cabbage, aioli sauce, pineapple sauce.	

PIZZAS

(GLUTEN FREE AVAILABLE)

CARNITAS	\$26
Pork carnitas, Salsa de tomatillo, queso fresco, roasted corn, cilantro leaves, pickled onions.	
CHORIZO	\$25
Salsa roja, fresh mozzarella, homemade chorizo, red onions.	
VEGETARIANA	\$23
Yellow Cauliflower al pastor, fresh pineapple, fresh mozzarella, green onions.	
BIRRIA	\$25
Yellow Cauliflower al pastor, fresh pineapple, fresh mozzarella, green onions.	
PESTO	\$26
Fresh mozzarella, fresh pesto, cherry tomatoes, arugula, garlic, cilantro.	

SALADS

HOLA CAESAR	\$15
Romaine lettuce hearts, Latin Caesar vinaigrette, cotija cheese, boquerones, spiced croutons, aleppo chile dust.	
PANZANELLA LATINA	\$17
Heirloom tomatoes, queso panela, basil, cilantro leaves, red onions, balsamic vinaigrette, garbanzos, baby arugula, sour dough.	
REMOLACHAS	\$17
Oven fired roasted local golden beets, goat cheese, mango and lime vinaigrette, micro mustards, lime zest. (GF)	

ENTREES

COCHINITA PIBIL	\$28
Traditional dish from Yucatán cuisine, pork marinate in achiote, pickled onions & habanero, rice & beans.	
FILET MIGNONG	\$55
8 Oz filet mignong, mash potatoes and seasoning asparagus with steak sauce.	
COSTILLA EN SALSA DE BARBACOA	\$32
Short Rib with barbacoa sauce, rice, guacamole and jalapeños.	
POLLO EN MOLE	\$28
Half Chicken with mole poblano, rice.	
FAJITAS MIX	\$35
Chicken, beef, shrimp, onions and bell peppers, queso fresco, rice & beans.	
ENCHILADAS SUIZAS	\$23
Mild creamy green sauce, shredded chicken, melted cheese, sour cream, rice and bean.	
COTOLETTA MILANESA	\$36
Panko crusted Veal chop, chipotle aioli, arugula & fennel salad, honey lemon sauce fried garlic.	
POLLO AL HORNO	\$38
Cacciatore style sauce, oven roasted Mary's organic half chicken, gem potatoes, fresh herbs, roasted endives. (GF)	
SALMON	\$34
Wild Alaskan salmon, creamy marinara sauce, fried basil, Aroma's homemade fettucini.	
EL ASADO	\$58
16oz prime Creekstone Farms Ribeye steak, queso panela a la plancha, fire roasted sweet peppers, sweet potato fries, pink peppercorn and red wine sauce, chard cebollines. (GF)	

PASTAS

ALFREDO	\$24
Creamy Alfredo sauce, Parmesan cheese with chicken.	
PESTO	\$25
Chicken, arugula, cilantro, Parmesan cheese.	
FETTUCINE CON MARISCOS	\$32
Squid ink Fettuccine Chipotle tomato sauce, clams, prawns, calamari, cherry tomatoes & capers.	
STROZZAPRETI Y BIRRIA	\$29
Slowly braised pulled beef birria, strozzapreti pasta, parmesan cheese, cherry tomatoes & capers.	
PASTA PRIMAVERA	\$26
Creste di Gali pasta, patty pan squash, creamy lemon sauce, capers, garbanzos, bell peppers, calamatta olives.	