POLLO / CHICKEN

ENCHILADAS SUIZAS.....16

Corn tortillas stuffed with shredded chicken dipped in tomatillo cream sauce, melted manchego cheese, served with black beans

LATINO CHICKEN....18

 House signature chicken breast stuffed with poblano pepper, onions, requeson, topped with mole sauce, served with sauteed mixed vegetables

POLLO CUBANO.....18

Slow braised chicken thighs stewed together, with caramelized onions, Spanish olives, peppers in tomato broth, served with white rice and black beans

JAMBALAYA....24

Blackened chicken thighs and shrimp, stewed together with chorizo, mixed vegetables and safron rice

FAJITAS

CHICKEN...20 STEAK...23 MIXTAS...26

Famous Mexican dish, seasoned vegetables served with tomato rice, black beans, guacamole, pico de gallo sour cream and grilled flour tortillas

SOPAS/SOUPS

SANCOCHO.....5
Colombian beef stew.

SOUP OF THE DAY.....MARKET Chef's daily inspiration.

BEBIDAS/DRINKS

JARRITOS......3
Imported mexican soda
MEXICAN COKE.....3
FOUNTAIN SODA.... 2
COLOMBIAN COFFEE.. 3

EXTRAS/SIDES

ANY SIDE.....4

ARROZ CON GANDULES
BLACK BEANS
TOSTONES
PLATANOS MADUROS
LATINO MIX VEGETABLES
PLANTAINS CHIPS
YUCA FRIES
ESQUITES

POSTRES/DESSERTS

FLAN...7
FRIED ICE CREAM...6
DEEP FRIED BANANA SPLIT...6
CHURROS...6



(609) 994-2652

DINNER

SERVED FROM 4pm-closing

B.Y.O.B



ENTRADAS/APPS

CUBAN TOSTONES.....10

Crispy fried plantain topped with ropa vieja (pulled beef), sliced avocado, Latin crema

EMPANADAS.....10

Mini Colombian style beef empanadas, served with Colombian hot sauce

OCTOPUS CEVICHE....12

Diced octopus, pico de gallo, avocado tossed with lemon vinaigrette, served with artisan tortilla chips

BEEF TOSTADAS.....10

Crispy corn tortilla topped with barbacoa style pulled beef, black beans,crema, avocado, pickled onions

GUACAMOLE8

Fresh made authectic guacamole, served with artisan tortilla chips

ENSALADAS/SALADS

Add chicken...3 shrimp...4

SOFIA SALAD....9

Mixed greens, strawberries, candied pecans, fresco cheese, raspberry balsamic vinaigrette.

CARIBBEAN SALAD....9

Pineapple, mango, coconut flakes, mixed greens, mango vinaigrette

MANCHEGO SALAD.....10

Spring mix, crispy garbanzo beans, Spanish olives, cherry tomatoes, cucumbers, red onions, fresh jalapeños, lemon vinaigrette

VEGETARIAN

FLOR DE CALABAZA QUESADILLA.....10

Sauteed blossom squash, onion, poblano peppers, served with mexican street corn.

CHILES RELLENOS....16

Egg battered poblano pepper stuffed with Oaxaca cheese, topped with adobo sauce, fresco cheese, served with whie rice

VEGGIE TACOS.....8

Grilled vegetables, black beans, avocado, pickled onions

ENTREES

All come with the choice of soup or salad

MARISCOS/SEAFOOD

PAELLA.....26

Sauteed chicken breast, chorizo, shrimp, clams, mussels, scallops saffron rice

PULPO.....24

Chared grilled spanish octopus, served with roasted potatoes, topped with house made chimichurry sauce

TRIFONGO CON CAMARON....24

Traditional Puerto Rican dish, mashed plantains, yuca and chicharron, topped with jumbo garlic shrimp and avocado

LATINO SCALLOPS.....23

Pan seared sea scallops topped with mango chamoy sauce, served with yuca fries and avocado relish

CARNES/MEATS

BANDEJA PAISA....28

Traditional Colombian dish, 12oz strip steak, grilled chorizo, chicharron, sunny side egg, avocado, white rice, colombian red beans, maduros

ROPA VIEJA....20

Cuban famous slow braised flank steak, spanish olives and peppers, served with white rice and black beans.

STEAK CHIMICHURRI....20

10oz marinated flank steak, topped with
Argentinian chimichurri sauce,
garnished with pico de gallo,served with mixed vegetables and yuca fries

PERNIL.....18

Traditional PuertoRican, slow cooked pork shoulder served with arroz con gandules and tostones

LOMO SALTAEDO.....24

Traditional peruvian dish, strip steak, red and yellow peppers, red onions, sliced tomatoes in a soy sauce, over fried potato, side of white rice