



## APPETIZER

### Guacamole en Molcajete (GF)

When in season. The original Mexican guacamole, prepared with freshly chopped avocado, onions, tomato, cilantro and freshly squeezed lime juice. Served with tortilla chips. Large - 13.99 · Small - 9.25

### \*Tostones Tio Rico (GF)

Grilled shrimp wrapped with bacon and topped with melted Monterey Jack cheese. Served over fried green plantains with our garlic golf sauce - 10.99

### \*Camarones con Coco

Golden fried coconut shrimp served with our unique pineapple and coconut sauce. Dinner - 10.99

### \* (NEW) \*\*Ceviche Mexicano

Chilled shrimp marinated in fresh lime juice with red onions, cilantro, chunks of avocado and our own special Latin seasonings - 10.99

### \*Ceviche Mixto

Choose your style! Ecuadorian or Peruvian style combination of fish, calamari and shrimp - 12.96

### \*Tostones con Chorizo

Fried green plantains topped with Mexican chorizo. Topped with our delicious garlic sauce - 9.99

### \*Latinos Cheese Dip (GF)

Our specialty cheese dip with or without refried beans. Spicy cheese dip available upon request - 5.99



### \*Ceviche de la Casa (Ecuadorian Style)

Ceviche de la Casa (GF). Chilled shrimp marinated in fresh lemon juice with red onions, tomato, cilantro and Latin seasonings. Served with rice - 9.99



### \* (NEW) \*\*Latinos Passion

Strips of chicken, floured and deep fried, served with our homemade mix of teriyaki and passion fruit sauce with a touch of chili paste topped with peanuts and red peppers - 10.99

### \*Quesadillas Appetizer

Grilled flour or corn tortillas filled with choice of tender shredded chicken, ground beef, pork or vegetarian with melted Monterey Jack and cheddar cheeses. Served with lettuce, pico de gallo, guacamole, cheese and sour cream (GF ask for corn tortillas) - 9.56

### \*Empanadas Colombianas (GF)

Colombian style corn meal patties with beef stew and potatoes. Served with a side of picante, made of cilantro, jalapeño, green onion and lemon - 8.25

### \*Ceviche de Pescado Peruano (GF)

Mero marinated in fresh lemon juice with red onions, cilantro and a mild Peruvian red pepper. Served with sweet potatoes and white corn - 10.99

SOUPS  
-  
BLACK  
BEAN OR  
SOUP OF  
THE DAY  
-  
4.95

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\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





## SPANISH SPECIALTIES (BEEF)

Served with house salad, your choice of rice, beans and sweet plantains or steamed vegetables and roasted potatoes.

### \*Bolicho Relleno (GF)

This traditional Spanish dish is made just like grandma used to do it. This very tender beef eye round is stuffed with chorizo and cooked to perfection in a flavorful rich sauce - 14.50

### \*Churrasco Criollo con Camarones (GF)

Grilled skirt steak, sautéed shrimp and vegetables served with our homemade Argentinian style chimichurri dipping sauce - 22.25

### \*Bistek Empanizado

Thin fried palomilla steak lightly breaded in our homemade Cuban bread crumbs - 14.56

### \*Lomo Salteado Peruano (GF)

This is a very popular and traditional dish from Peru. A stir fry of marinated strips of steaks, tomato, onion, Peruvian chiles and French fries - 15.96

### \*Bandeja Paisa (GF)

Grilled palomilla steak, sweet plantain, avocado, arepa, "chorizo" - a Spanish sausage, fried pork skin and an over medium egg. Traditionally served with white rice and red beans - 16.99

### \*Palomilla (GF)

Thin cut top sirloin, quickly grilled and topped with grilled onions - 13.75



### \*Ropa Vieja (GF)

This classic Cuban dish is a slow cooked shredded flank steak with sautéed onions, peppers and tomatoes in a rich tomato sauce - 14.50

### \*Carne Asada con Chimichurri (GF)

Thin lean flank steak marinated and grilled. Served with our homemade chimichurri sauce - 16.99

### \*Churrasco con Chimichurri (GF)

Grilled skirt steak served with our delicious chimichurri sauce and yucca frita-cassava - 20.99

## SPANISH SPECIALTIES (CHICKEN & PORK)

Served with house salad, your choice of rice, beans and sweet plantains or steamed vegetables and roasted potatoes.

### \*Havana Mojito Grilled Pork Chops (GF)

Grilled center cut pork chops topped with Havana Style light garlic-mojito sauce and sautéed onions - 15.95

### \*Pollo Empanizado

Tender chicken breast lightly breaded in Cuban bread crumbs - 13.75

### \*Pechuga a la Marsala (GF)

Tender chicken breast sautéed with mushrooms in a savory Marsala wine sauce - 14.75

### \*Pollo Mediterraneo (GF)

Grilled chicken breast simmered with artichoke hearts, sun-dried tomato, fresh basil and capers in a lemon butter wine sauce and topped with feta cheese - 13.96

### \*Chuletas a la Marsala

Grilled center cut pork chops simmered in our savory Marsala wine sauce and sautéed mushrooms - 15.76

### \*Bistek de Pollo

Tender marinated chicken breast, topped with sautéed bell pepper, onion, tomato and cilantro in a light tomato sauce - 13.59

### \*Mar y Tierra

Boneless chicken breast sautéed with shrimp and mushrooms in a delicious brandy and lobster bisque sauce. Can be served over pasta - 16.99

### \*Havana Mojito Grilled Chicken

Chicken breast topped with Havana Style light garlic-mojito sauce and sautéed onions - 13.99

### \*Pernil (GF)

Authentic Cuban style slow roasted pork, marinated with mojo sauce and topped with grilled onions - 13.56

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## SPANISH SPECIALTIES (SEAFOOD)

### \*Titicos Mero

Tender mero fillet topped with fresh sautéed shrimp, mushrooms and red roasted peppers in a white wine sauce with a touch of fresh parsley - 18.29

### \*Salmon Mediterraneo (GF)

Grilled salmon topped with artichoke hearts, feta cheese, sun-dried tomato and fresh basil leaves with a lemon butter and white wine sauce - 19.79

### \*Pescado a la Rusa (GF)

Lightly seasoned mero fillet, grilled and topped with fresh mushrooms in a delicious creamy butter and lemon sauce - 16.79

### \*Paul's Blackened Mero (GF)

Blackened mero fillet served with a delicious mango-tropical salsa in a cool orange sauce - 15.29

### \*Camarones Enchilados (GF)

Spicy shrimp sautéed in a Cuban style red creole sauce with a spicy chili - 16.99

### \*Camarones al "Ajillo"

Gulf shrimp sautéed with virgin olive oil, fresh garlic and creamy wine sauce. Can be served over pasta - 16.99

### \*Paella (GF)

The National Dish of Spain! Our version features shrimp, clams, mussels, fish, calamari, chicken and lean pork cooked with yellow saffron rice, pure olive oil, green pepper, Spanish onion, ripe tomato, garlic, spices and splashed with white wine. Served with salad and toasted Cuban bread. For Two - 39.99 · For One - 22.59



### \* (NEW)\*\* PARGO ROJO FRITO

Whole Red Snapper deep fried, served with Green Plantains - 24.95

### \*ZARSUÉLA DE MARISCOS (GF)

Sautéed shrimp, scallops, clams, mussels, fish and calamari in a savory spicy chili sauce with a touch of coconut milk and Caribbean rum. Served with coconut rice - 21.49

### \*Mero a La Plancha

Mero fillet, lightly breaded with Cuban bread crumbs, grilled and topped with a light lemon butter sauce - 15.79

## ESPECIALIDADES EN ARROZ

Served with salad, beans and plantains.

### \*ARROZ CON POLLO (GF)

One of our favorite dishes!!! Spanish style yellow rice sautéed with boneless chicken, tomato, onion, pepper and peas - 13.25

### \*Arroz Especial (GF)

We have named it Special Rice for a reason. Spanish style rice sautéed with pork, chicken, shrimp, tomato, onion, pepper and peas - 14.59

### \*Chaulafan (GF)

Spanish style fried rice with chicken, pork and shrimp, deliciously prepared with egg, green onions, peas and soy sauce - 14.99

### \*Arroz Vegetariano (GF)

Spanish style rice with mixed vegetables, mushrooms, onions, peppers and tomatoes - 11.25

### \*Veggie Combo

Choice of rice & beans, plantains and house salad - 9.99

ASK  
YOUR  
SERVER  
ABOUT  
OUR  
DRINK  
AND  
DESSERT  
MENU

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## MEXICAN DINNER SPECIALTIES

All Mexican dishes are served with yellow rice and refried beans. Like Your Fajitas Spicy? Ask Your Server About our Chipotle Sauce!

### \*Sizzling Fajitas (GF)

Served with onions, tomato, bell peppers and mushrooms. Make your own treat with warm flour tortillas, served with all the Mexican fixings (GF ask for corn tortillas).

Chicken Fajitas - 13.75 · For Two - 23.99

Steak Fajitas For One - 15.99 · For Two - 28.99

Vegetarian Fajitas For One - 11.96 · For Two - 18.96

Pork Fajitas for One - 13.25 · For Two - 23.50

### \*Tacos De Puerco (GF)

Three delicious slow cooked pulled pork tacos served on corn tortillas topped with onions and cilantro with guacamole, our delicious green tomatillo chile and cilantro sauce) - 13.59

### \*Enchilada Plate (GF)

Two enchiladas with choice of ground beef, shredded chicken, pork or vegetarian. Topped with our homemade mole sauce and finished with melted cheddar/jack cheeses - 11.25

Substitute Shrimp - 14.59 · Substitute Steak - 13.99

Substitute Grilled Chicken - 12.59

### \*GRILLED FISH TACOS (GF)

Grilled fish with soft corn or flour tortilla  
(GF ask for corn tortillas) - 12.99

BAJA STYLE: Served with marinated coleslaw and our flavorful Mexican yogurt chipotle tartar sauce.

TRADITIONAL STYLE: Served with mango-pineapple salsa.

### \*Chimichanga

Your choice of shredded chicken, ground beef, pork or vegetarian in a fried flour tortilla stuffed with cheese and served with all the Mexican fixings - 11.25  
Substitute Shrimp - 14.59 · Substitute Steak - 13.99  
Substitute Grilled Chicken - 12.59

### \*Giant Burrito

Your choice of ground beef, shredded chicken, pork or vegetarian in a flour tortilla filled with refried beans and cheese. Topped with our homemade ranchero sauce or salsa verde. Served with all the Mexican fixings - 11.25  
Substitute: Shrimp - 14.59 · Substitute Steak - 13.59  
Substitute Grilled Chicken - 12.59



### \*TRIO FAJITAS (GF)

Marinated chicken, steak and shrimp sizzling with onions, tomato, bell peppers and mushrooms.

Make your own treat with hot flour tortillas with all the Mexican fixings (GF ask for corn tortillas) - 15.49

### \*Tacos de Carne Asada (GF)

Three hearty tacos made with grilled steak topped with onions, cilantro and your choice of corn or flour tortillas (GF ask for corn tortillas) - 13.99

### \*Tacos de Pollo Chipotle (GF)

Three delicious tacos with grilled chicken seasoned with our savory chipotle sauce, topped with onions and cilantro. Served with choice of corn or flour tortillas - 12.75

### \*Pollo Camarones Monterrey

Grilled chicken breast and gulf shrimp, topped with sautéed onions, peppers, mushrooms and covered with melted cheddar and jack cheeses - 14.99

### \*Taco Salad

A large tortilla basket filled with refried beans, lettuce, diced green peppers, tomato, onions, black olives, shredded cheese, sour cream and guacamole.  
Beef or Shredded Chicken - 11.25 · Grilled Chicken - 12.59  
Grilled Steak - 13.59 · Shrimp - 14.59

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## BEVERAGES, SIDES & A LA CARTE

### Hot Beverages

Cafe con Leche  
Steamed milk with espresso coffee - 3.25

Cortadito  
Steamed evaporated milk with  
a shot of espresso - 3.25

Fresh Coffee - 2.29 | Cuban (Espresso) Coffee - 2.99  
Cappuccino - 3.99 | Hot Chocolate - 2.99  
Hot Tea with Free Refills - 2.79

### Cold Beverages

Iced Tea (Free Refills In-House) - 2.79  
Glass of Milk - 2.50 | Orange Juice - 3.25  
Soft Drinks (Free Refills In-House)  
Mango, Passion Fruit or Strawberry Juice (No Refills) - 4.25  
"Latinos" Strawberry Lemonade (No Refills) - 4.25  
Soda (Colombiana) - 3.25 | Manzana Bottle - 3.25

### Side Orders

Jar of Salsa - 5.59 | Sweet Plantains - 2.99  
French Fries - 3.99 | Chalupa - 3.99  
Guacamole - 4.29 | Tostones - 4.59 | Enchilada - 3.99  
Burrito - 3.99 | Sour Cream - 2.25  
Bread and Butter - 2.49 | Pico de Gallo - 2.99  
Cilantro - 79¢ | Rice and Beans - 4.99 - Chicharron - 3.99  
Jalapeños - 99¢ | Yuca Frita con Salsa Verde 3.99  
Chorizo - 2.99 - Jar of 2030 9.99 - Jar of Chimichurri - 9.99 or  
House Dressing - 9.25

### À La Carte

Additional Chips & Salsa - 1.99 - Extra Chimichurri 79¢  
Extra 2030 - 99¢ - Extra Sour Cream - 79¢  
Extra Salsa Tostones- 89¢ - Extra Guacamole -1.29  
Additional Salsa - 59¢ - Extra Cheese - 1.59





## SALADS

Add to Your Salad: Shrimp (GF) - 4.25 · Breaded Chicken - 4.25  
Breaded Blackened or Grilled Fish - 3.56 · Grilled Chicken (GF) - 3.99

### \*Latinos 2030 (GF)

Ham, Swiss cheese, tomato, black and green Spanish olives, grated Romano and Parmesan cheese, banana pepper, iceberg and romaine lettuce. Tossed in our garlic vinaigrette and served with Cuban bread OR with arepa (GF) - 11.99

### \*South of The Border

\*Grilled chicken, carrots, tomatoes, red onion, roasted corn, black beans, Monterey Jack and cheddar cheese, black olives, banana peppers and tortilla chips. Served with our chipotle dressing - 11.79

### \*Mero Salad (GF)

Blackened or grilled mero fillet, tangerine segments, dried cranberries, toasted almonds, cucumber, red onions and tomatoes with our homemade house dressing - 12.99



new

### Spinach Salad

Fresh Spinach Topped with Feta cheese, Red onions, Strawberries, Cranberry, Mandarin, Fresh grilled pineapple and finished with sliced toasted almond. Served with a House made light lime vinaigrette - 11.56



new

### Roasted Beet Salad

Mixed greens topped with fresh beets, mango salsa, feta cheese and Latino's homemade Balsamic dressing - 10.99

### Lentil & Kale Salad (GF)

Kale, lentils, chopped green and red onion, mint, diced tomato, dried cranberries, toasted almonds, diced avocado and feta cheese. Tossed in a light white wine honey and mustard vinaigrette - 11.99

### \*Latinos Avocado Salad (GF)

Avocado, hearts of palm, tomatoes, red onions, black olives, cucumbers and crumbled feta cheese on a bed of fresh mixed greens with Latino's homemade garlic vinaigrette - 10.99

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SALADS

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## SPARKLING

### CAVA

Segura Viudas, Brut Reserve, Spain

### PROSECCO

Mionetto Organic, Italy

## WHITE WINE

### MOSCATO

14 Hands, Washington State  
Glass - 8.00 | Bottle - 24.00

### ALBARINO

Ramon Bilbao, Spain  
Glass - 9.00 | Bottle - 34.00

### RIESLING

Ste M, Washington State  
Glass - 8.00 | Bottle - 25.00

### PINOT GRIGIO

Stellina de Notte, Italy  
Glass - 7.00 | Bottle - 21.00

### SAUVIGNON BLANC

Veramonte, Chile  
Glass - 7.50 | Bottle - 22.00

### SAUVIGNON BLANC

Villa Maria, New Zealand  
Bottle - 28.00

### CHARDONNAY

Seaglass, Unoaked, California  
Glass - 8.00 | Bottle - 26.00

### CHARDONNAY

Lapostolle, Cuvee, Chile  
Bottle - 39.00

## HOUSE WINE SELECTIONS

### WOODBIDGE SPECIAL COLLECTION

SAUVIGNON BLANC · CHARDONNAY · MERLOT  
CABERNET SAUVIGNON · WHITE ZINFANDEL  
Glass - 5.95

## RED WINES

### PINOT NOIR

Stemmari, Sicily  
Glass - 6.50 | Bottle - 20.00

### PINOT NOIR

Meiomi, California  
Bottle - 35.00

### GRANACHA

Campo Viejo, Spain  
Glass - 7.50 | Bottle - 23.00

### MERLOT

H3, Washington State  
Glass - 9.00 | Bottle - 37.00

### TEMPRANILLO

Campo Viejo, Spain  
Glass - 7.00 | Bottle - 22.00

### TEMPRANILLO

Torres, Crianza, Spain  
Bottle - 40.00

### MALBEC

Dona Paula, Argentina  
Glass - 7.50 | Bottle - 24.00

### MALBEC

Antigal Uno, Argentina  
Bottle - 28.00

### CARMENERE

Lapostolle, Chile  
Glass - 9.00 | Bottle - 36.00

### CABERNET SAUVIGNON

Gnarly Head, California  
Glass - 7.50 | Bottle - 24.00

### CABERNET SAUVIGNON

Don Guerino, Brazil  
Bottle - 39.00

## WINE LIST