MEXICAN DINNER SPECIALTIES · DINNER

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

*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

*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 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

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
House Dressing - 9.25 | 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

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LATINOS Y MAS

DINNER

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TAKE-OUT MENU

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Ocala, FL 34471

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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 wtih our homemade mix of teriyaki and passion fruit sauce with a touch of chili paste topped with peanuts and red peppers - 10.99

*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

*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

Salads
Add: 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

SOUPS
-
BLACK BEAN OR SOUP OF THE DAY
-
4.95

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Spanish Specialties (Beef)
Served with house salad, your choice of rice, beans and sweet plantains or steamed vegetables and roasted potatoes.

*Boliche 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

*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

*Palomilla (GF)
Thin top sirloin, 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

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-mojo 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-mojo 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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ASK YOUR SERVER ABOUT OUR DRINK AND DESSERT MENU

Spanish Specialties (Seafood) · DINNER

*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

*Zarsuela 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

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Daily Lunch Specials 11 - 3 •

Spanish specials served with salad, rice, beans and plantains. All are subject to change.
Mexican specials served with yellow rice, refried beans, lettuce, pico de gallo, sour cream and guacamole.

MONDAY SPECIALS •

Arroz con Pollo (GF): Specialty of the house - 9.99

*Palomilla Steak (GF): Grilled top sirloin steak cut very thin and topped with grilled onions - 10.79

Pescado Tropical (GF): Grilled mero fillet topped with green, red and yellow peppers and red onions in a sweet sauce - 10.25

Tacos de Puerco (GF): Two delicious slow cooked, pulled pork tacos with corn tortillas. Topped with onions, cilantro and served with guacamole, green tomatillo chile and cilantro sauce - 9.95

Chicken Quesadilla Plate: Grilled cheese flour tortilla with chicken. Served with lettuce, pico de gallo, sour cream and guacamole - 9.50

TUESDAY SPECIALS •

*Pollo al "Horno" (GF): Baked chicken - 10.29

Bistek al Jugo: Palomilla steak topped with sautéed onion, tomato, peppers and cilantro in a light brown sauce - 10.95

Mero a la Plancha: Mero fillet breaded with Cuban bread crumbs, grilled and topped with lemon butter sauce - 10.25

Chicken Chimichanga: Fried flour tortilla filled with chicken, cheese and all the Mexican fixings - 9.5

Beef Burritos Mojados: Two flour tortillas filled with beef. Topped with red ranchero sauce, melted Monterey Jack and cheddar cheese with all the Mexican fixings - 9.50

WEDNESDAY SPECIALS •

*Pernil (GF): Authentic Cuban style roast pork marinated with mojo and topped with grilled onions - 10.25

Bistec de Pollo (GF): Tender chicken breast topped with bell peppers, onions, tomato and cilantro in light tomato sauce - 10.49

Pescado a la "Rusa" (GF): Lightly seasoned mero fillet, grilled and topped with a lemon butter sauce and fresh mushrooms - 10.50

Beef Enchilada Plate (GF): Two beef enchiladas topped with mole sauce, cheddar and Monterey Jack cheese - 9.50

Chicken Giant Burrito Plate: Large burrito with chicken, beans lettuce, pico de gallo, cheddar cheese, guacamole and sour cream - 9.50

THURSDAY SPECIALS •

*Havana Mojito Grilled Chicken: Chicken breast topped with Havana Style light garlic-mojo sauce and sautéed onions - 10.25

Picadillo "Cuban" (GF): Cuban style specially seasoned ground beef with onions, peppers and olives - 9.99

Palomilla Steak (GF): Grilled top sirloin steak cut very thin and topped with grilled onions - 10.79

Tacos de Puerco: Two delicious slow cooked, pulled pork tacos with corn tortillas. Topped with onions, cilantro and served with guacamole, green tomatillo chile and cilantro sauce - 9.50

Chicken Chimichanga: Fried flour tortilla filled with chicken, cheese and all the Mexican fixings - 9.50

FRIDAY SPECIALS •

*Ropa Vieja: Shredded flank steak in a light tomato Cuban creole sauce with onion and peppers - 10.99

Pescado a la Reina: Grilled mero fillet topped with grilled onions in a rich shallot white wine sauce - 10.25

Masitas de Cerdo: Cuban mojo marinated fried chunks of pork topped with onions - 10.25

Tacos de Pollo Chipotle: Two hearty tacos with grilled chipotle chicken, onions and cilantro. Served with corn tortillas, guacamole and a green tomatillo chile and cilantro sauce - 9.50

Chicken Quesadilla Plate: Grilled flour tortilla with chicken, cheese, lettuce, pico de gallo, sour cream and guacamole - 9.50

Beef Giant Burrito Plate: Large burrito with ground beef, beans, lettuce, pico de gallo, cheddar cheese, guacamole and sour cream - 9.50

SATURDAY SPECIAL •

*Sancocho: Ecuadorian style: Hearty beef soup with yucca, plantains, corn and more. Served with white rice and Avocado - 9.50

Pernil: style Authentic Cuban style slow roasted pork, marinated with mojo sauce and topped with grilled onions - 10.99

Tacos de Pescado Baja Style: Served with marinated coleslaw and our flavorful Mexican yogurt chipotle tartar sauce - 10.95

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LUNCH

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Mexican Fiesta · LUNCH

Order any of our tacos with a lettuce wrap instead of tortillas.

*Latino Plate
Combination platter which includes taco, enchilada and chalupa with your choice of ground beef, chicken, pork or vegetarian - 10.99

*Tacos de Pollo Chipotle (GF)
Two delicious grilled chicken tacos seasoned with our chipotle sauce and topped with onions and cilantro. Served with guacamole, our delicious green tomatillo chile, cilantro sauce and choice of corn or flour tortillas. - 11.29

*Tacos de Puerco
Two 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 - 11.79

*Quesadilla Plate
Ask for gluten free quesadilla plate (corn tortillas). Grilled cheese flour tortilla with choice of chicken, beef, cheese or vegetarian with lettuce, pico de gallo, sour cream and guacamole -10.99
· Sub Steak - 12.99
· Sub Grilled Chicken - 11.59
· Sub Shrimp - 13.59

Giant Burrito
Large burrito with choice of ground beef, chicken, pork or vegetarian with beans, lettuce, pico de gallo, cheddar cheese, guacamole and sour cream - 10.99
· Sub Steak - 12.99
· Sub Grilled Chicken - 11.59
· Sub Shrimp - 13.59

Chimichangas
Fried flour tortilla filled with cheese with a choice of chicken or beef. Served with all the Mexican fixings - 10.99
· Sub Steak - 12.99
· Sub Grilled Chicken - 11.59
· Sub Shrimp - 13.59

*Tacos de Pescado Baja Style (GF)
Two delicious grilled fish tacos served over corn tortillas, fresh coleslaw and a chipotle tartar sauce. Served with guacamole and our delicious green tomatillo chile and cilantro sauce - 10.99

*Taco Salad
A large flour tortilla basket filled with refried beans, lettuce, pico de gallo, black olives, shredded cheese, sour cream and guacamole. Served with your choice of beef, shredded chicken or vegetarian - 9.99
· Sub Steak - 12.99
· Sub Grilled Chicken - 11.59
· Sub Shrimp - 13.59

*Tacos de Pescado con Salsa de Mango
Two delicious grilled fish tacos over corn tortillas, topped with onions and cilantro. Served with our delicious mango salsa, guacamole and green tomatillo-cilantro sauce - 10.99

*Enchilada Plate (GF)
Two enchiladas with choice of ground beef, chicken, vegetarian or cheese filling. Topped with mole sauce and cheddar and Monterey Jack cheese - 10.99
· Sub Steak - 12.99
· Sub Grilled Chicken - 11.59
· Sub Shrimp - 13.59

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Platos Favoritos · LUNCH

*Arroz con Pollo (GF)
One of our favorite dishes!!! Spanish style yellow rice sautéed with boneless chicken, tomato, onion, pepper and peas - 11.99

*Bistek Empanizado
Breaded palomilla steak - 12.79

*Pernil (GF)
Authentic Cuban style roast pork marinated with mojo and topped with grilled onions - 12.46

*Pollo Empanizado
Golden breaded chicken breast - 12.25

*Palomilla (GF)
Top sirloin grilled with onions - 12.25

*Mero Concase (GF)
Grilled Mero topped with a Concase of tomato, basil, cilantro herbs and olive oil - 12.26

*Havana Mojito Plato
Chicken breast or Mero fillet topped with Havana Style light garlic-mojo sauce and sautéed onions - 12.25

*Bistek de Pollo
Tender marinated chicken breast sautéed with bell peppers, onions, tomato and cilantro in a light tomato sauce - 12.25

*Bandeja Paisa (GF)
Colombia's favorite dish! Top sirloin steak, white rice, red beans, sweet plantains, avocado, arepa, "chorizo" (sausage), fried pork skin and a fried egg - 15.59

Sandwiches & Wraps ·

All sandwiches are served with potato chips on Cuban bread. Substitute a Salad, French Fries or Black Bean Soup - 1.50

Cuban
Pork, ham, Swiss cheese, pickles, mustard and mayonnaise grilled on Cuban bread - 9.25

*Chicken Kale Wrap
Fresh Kale, Fresh diced Red peppers, fresh Avocado drizzle with Almonds and our phenomenal homemade Honey Mustard - 9.99

*Roast Pork Sandwich
Cuban style roast pork with grilled onions, lettuce, tomato and our house dressing - 9.99

*Mero Tropical Wrap
Mixed greens, tomatoes, cucumbers, orange-tangerine segment, almonds, craisins and feta with our grilled fish and our house dressing wrapped in spinach flour tortilla - 9.25

*California Chicken
Grilled tender chicken breast topped with lettuce, tomato, fresh guacamole and our special house dressing - 9.50

Vegetarian Avocado Kale Wrap
Kale, avocado, feta, cranberries, tomato, cucumber, roasted red peppers, Artichokes, sautéed onion, sun-dried tomato almonds in our Dijon lemon olive oil dressing wrapped in spinach flour tortilla - 9.99

*Spanish Steak Sandwich
Palomilla steak, grilled onions, lettuce, tomato and our house dressing - 9.75

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