

POLLO

ENCHILADAS SUIZAS.....20

Corn tortillas stuffed with shredded chicken dipped in tomatillo cream sauce topped with melted manchego cheese, garnished with avocado and queso fresco served with black beans

JAMBALAYA...25

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

POLLO CON TAJADAS.... 22

Honduran-style fried chicken served over tajadas, cabbage, tomato sauce, pico de gallo, and rosa sauce, garnished with pickled onions

EXTRAS

- ARROZ CON GANDULES.....5
- TOMATO RICE.....5
- WHITE RICE.....5
- BLACK BEANS.....5
- FRIJOLES COLOMBIANOS....5
- TOSTONES.....5

- PLATANOS MADUROS....5
- LATIN MIX VEGETABLES.....5
- PLANTAINS CHIPS.....5
- YUCA FRIES.....5
- CHORIZO ...8
- CHICHARRÓN ...8

BEBIDAS

- JARRITOS.....4
- Imported Mexican soda
- MEXICAN COKE.....4
- FOUNTAIN SODA.... 3
- COFFEE..... 3

POSTRES

- FLAN...8
- FRIED ICE CREAM...8
- CHURROS...8

Latino Flavor

Grille

HOUSE WINE



BELLVIEW WINERY



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PICADERA

CUBAN TOSTONES.....13

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

EMPANADAS.....14

Colombian-style beef empanadas, served with Colombian hot sauce.

GUACAMOLE12

Fresh-made authentic guacamole served with artisan tortilla chips.

EMPANADAS DE POLLO.....12

Puerto Rican style empanadas, braised sofrito chicken and cheese served with avocado-crema.

TAPAS ESPAÑOLAS.....16

Grilled Spanish octopus and chorizo over fondant potatoes, topped with piquillo relish, drizzled with chimichurri sauce, garnished with shaved queso manchego.

AREPAS DE PERNIL.....14

Arepas stuffed with pernil, queso, guacamole, sliced maduros and pickled onions.

SOPAS

SANCOCHO.....6

SOUP OF THE DAY.....MP
Chef's Daily Inspiration

ENSALADAS

Add chicken...4 shrimp...6

SOFIA SALAD.....11

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

LFG CHOPPED SALAD.....13

Corn, black beans, avocado, cucumber, tomato, carrots, red onion, mixed greens, avocado ranch.

MANCHEGO SALAD.....13

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

VEGETARIANA

FLOR DE CALABAZA QUESADILLA.....14

Sauteed blossom squash, jalapeño and onion

VEGGIE FAJITAS.....20

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

VEGGIE TACOS.....10

Sauteed vegetables, black beans, avocado, pickled onions on corn or flour tortillas.

MAINS

All come with the choice of soup or salad

CARNES

MARISCOS

BANDEJA PAISA.....35

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

ROPA VIEJA....25

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

CHURRASCO CHIMICHURRI....26

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

PERNIL.....23

Traditional Puerto Rican dish. Slow-cooked pork shoulder served with arroz con gandules and tostones

COSTILLAS CARIBENAS.....26

Baby back ribs tossed in a pineapple-habanero barbeque sauce served with yuca frita, and garnished with pineapple salsa

MOFONGO

Traditional dish from Puerto Rico made with mashed green plantains, garlic, and chicharron, Served with avocado, and sofrito sauce.

NY STRIP.....\$28

CHICKEN.....\$24

SHRIMP.....\$26

SCALLOPS.....MP

PAELLA.....34

Sauteed chicken breast, chorizo, shrimp, clams, mussels, scallops, sweet peppers peas, carrots, and saffron rice

MARISCOS BORRACHOS.... 32

Sauteed scallops, shrimp, clams, and mussels simmered in a jalapeno-tequila sauce, over fideo pasta, and garnished with queso anejo, and pico de gallo

PULPO.....30

Charred grilled Spanish octopus, served with roasted potatoes, topped with house-made chimichurri sauce and saffron white wine reduction

FAJITAS

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

CHICKEN...24

MIXTAS...32

STEAK...28

SEAFOOD.....35

