
BONTANAS

BBQ'D BABY BACK RIBS

Glazed & Roasted with a Spiced Peanut Mole 9.95 

CHORIZO & CHICKEN EMPANADA

Charred Corn, Sesame-Chile Aioli 9.95

BLACKENED SHRIMP QUESADILLA

Black Bean & Mango Salsa,
Avocado- Basil Aioli 11.95


SPICED YELLOW FIN TUNA CEVICHE

Scallions, Ginger, Avocado,
Yucca Chips, Pasilla Soy Jus 12.95

PAN CRISP CRAB CAKE

Black Bean-Mango Salsa, Wasabi-Lime Aioli 11.95

CHILE RELLENO

Pulled Pork, Manchego Cheese, Sour Cream,
Roasted Tomato Salsa, Cilantro Oil 9.95 

CHIPS & SALSA / GUACAMOLE

Tri Color Corn Tortilla Chips 5.95 / 9.95

CALAMARI FRITO

Jalapeño, Mango Slaw, Chipotle Aioli 11.95


GARLIC SHRIMP

Fresh Garlic, Cilantro,
Chipotle Infused Olive Oil 11.95 


LOBSTER CEVICHE

Mango, Pineapple, Jalapeño, Cilantro,
Crisp Plantains, Red Pepper Vinaigrette 13.95 

CORN MEAL POLENTA

Chorizo, Onion, Gorgonzola, Oaxaca Cream 9.95 

VEGETARIAN BLACK BEAN SOUP

Lime Crema, Jalapeno Vinegar, Avocado,
Tomato Relish 7.95 



ENSALADA



LIME CAESAR

Romaine, Spiced Croutons, Salsa Fresca, Cotija Cheese 8.95

GRILLED WATERMELON

Baby Greens, Candied Pecan, Jicama, Feta Cheese, Mint-Tequila Vinaigrette 9.95

WARM NUT CRUSTED GOAT CHEESE

Mango, Jicama, Organic Greens, Honey White Balsamic 10.95

MIXED GREENS

Cherry Tomatoes, Pumpkin Seeds, Margarita Vinaigrette 8.95

FIRE ROASTED PEARS

Arugula, Gorgonzola, Toasted Walnuts, Red Chili Balsamic 10.95



20% GRATUITY INCLUDED IN PARTIES OF 5 OR MORE FOR OUR GUESTS CONVENIENCE



PLATO PRINCIPAL

PULLED CHICKEN ENCHILADAS

Ancho Chile Mole, Red Rice, Black Beans,
Mexican Crema, Cotija Cheese 19.95

PECAN & FIVE SPICE CRUSTED SALMON ^{gf}

Mango-Jicama Slaw, Smashed Cilantro Potato,
Orange Relish, Smoked Chile Vinaigrette 23.95

BRAISED SHORT RIBS

Cilantro Smashed Potato, Sautéed Spinach,
Cabernet Guajillo Demi Glaze 23.95 ^{gf}

LIME BRAISED PORK

Sweet Plantains, Black Beans, Red Rice,
Citrus-Red Chile Mojo 22.95 ^{gf}

CHICKEN & POTATO ROLLED TACOS

House Made Salsa, Lettuce, Tomato,
Queso Fresca, Served with Red Rice 19.95

CHIPOTLE INFUSED FETTUCINI

Baby Shrimp, Blackened Chicken, Roasted Pepper,
Tomato, Scallions, Light Santa Fe Cream 19.95

SHRIMP & SWEET CORN TAMALE

Scallions, Roasted Red Pepper,
Roasted Garlic Cream 22.95

BLACKENED FARM RAISED CATFISH ^{gf}

Black Bean-Mango Salsa, Smashed Potato,
Avocado-Basil Aioli 19.95

DAILY TACOS

Fresh Creative Ingredients Market Price

FRESH LOBSTER TACOS

Mango-Jicama Slaw, Charred Corn, Avocado Aioli,
Fresh Cilantro, Sweet Potato Fries 23.95

SEARED YELLOW FIN TUNA

Warm Ginger Noodles, Cucumber Salsa,
Oaxaca Sesame Vinaigrette 23.95

CHICKEN FAJITAS

Marinated Chicken, Onions, Peppers,
Monterrey Cheese, Rice & Beans 19.95

DEL FUEGO

PAELLA DEL MAR

Red Rice, Clams, Mussel, Shrimp, Calamari, Tomato-Saffron Market Price ^{gf}

GRILLED ARGENTINIAN SKIRT STEAK

Match Stick Fries, Spinach, Charred Corn & Tomato Relish, Citrus Demi Glaze 24.95 ^{gf}

MIXED GRILLE

Skirt Steak, Baby Back Ribs, Grilled Shrimp, Citrus Mojo 25.95 ^{gf}

EN EL LADO

6.95

Match Stick Fries
Cilantro Smashed Potato
Black Beans & Rice

Sweet Fried Plantains
Smashed Yukon Potato
Sautéed Spinach

Charred Corn
Ginger Noodles
Sweet Potato Fries



Indicates Gluten Free



OWNER/EXECUTIVE CHEF ROBERT SCALERA

HEAD CHEF EVODIO APARICIO

