

 **Pikadera** 

Soup of the Day 9

Beef "Alcapurrias", Aioli 8

Tuna Tartar and Chipotle "Pegao" 12

Truffle Cheese "Empanadillas", Truffle Mojito Sauce 12

Gouda Cheese "Bolitas", Guava BBQ 12

Angus Beef Tenderloin Carpaccio, Parmesan & Truffle Oil 19

Spanish Octopus Escabeche, Granny Smith Apples Julienne 24

Plancha Charred Spanish Octopus,  
Piquillo Pepper, Roasted Garlic & Almond Romesco 24

Escargot, Balsamic & Mushrooms, Crispy Crouton 15

"Gandules" Risotto with Crispy "Chicharrón" 16

Wild Mushroom Risotto with Truffle Oil, Port Wine Sauce 19

Foie Gras, Ripe Plantain, Truffle Honey & Micro Cilantro 34

Mac & Cheese Casserole Crispy Panko Top 12

 **Salads** 

Caesar Salad with Crispy "Pegao" 14

Shaved Fennel Arugula, Pine Nuts,  
Manchego, Truffle Vinaigrette 14

Mixed Greens with Goat Cheese  
Almonds, Cranberries,  
& Shallot Vinaigrette 15



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For your Safety and Peace of Mind  
Covid 19 Management  
PATENTED Applied Technology  
We have installed FDA & USDA FSIS Approved,  
**VISOTEK PHI TECHNOLOGY AIR PURIFIERS**  
to all of our air conditioning units  
dramatically reducing the potential spread  
of viruses, bacteria, pollen, sahara dust and  
fungus spores by treating our air with ultraviolet  
light and hydrogen peroxide ionization.  
Simply Put-  
**YOU WILL BREATHE SAFER AIR  
WHILE DINING WITH US!**

## Meat & Seafood

10 oz. Churrasco, Cilantro Chimichurri 33

Pork Ribs, Tamarind BBQ 26

Petite Chicken "Empanaditas", Fricase Sauce 24

Swordfish Plancha, "Gandules en Escabeche", Maduro Sauce 42

Salmon "Plancha", Tomato Onion Compote, Mustard Beurre Blanc 26

Penne Pasta & Corned Beef Brisket Stew, Ripe Plantain with Cream Cheese 26

Jumbo Shrimp "A la Plancha", Creamy Parmesan Polenta, Guava Sauce 42

Pulled Pork Apple Wood Bacon Linguini Carbonara 21.

10oz. Angus Beef Tenderloin Mignon, Red Wine Reduction with Truffle Butter 51

Angus Beef Tenderloin, "Bistec Encebollado", Butter Vinegar Jus 40

Angus Beef Tenderloin Bistec Encebollado Sandwich "La 17", Haystack Fries, MayoKetchup & Caramelized Onions on Locally Made Foccacia Bread 23

Stuffed Half "Aguacate", Your Choice of Stuffing

Chicken 24, Churrasco 26, Bistec Encebollado 23, Tuna Tartare 24, Shrimp Ajillo 32, Spicy "Crab" 18

(All proteins include a Veggie & Starch with the exception of Sandwiches, Pastas & Stuffed "Aguacates")

## Vegans

Three Bean & Cilantro Salad "Pegao" 8

Two Impossible Burger Patties over Herbed Quinoa & Asparagus 23

Jazmin Rice with Grains and Assorted Veggies Curry "Paellita" 20

## Veggies & Starches

Spinach Sautee \* Asparagus \* Mushrooms \* Brussel Sprouts \* Ripe Plantains

\* Mashed "Viandas" \* Mampostea \* White Rice & Beans \* Tostones

\* French Fries \* Haystack Fries \* Side Green Salad

Side Dishes \$6.00/ea.

Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. Before placing your order, please inform us if a person in your party has a food allergy. While we take all the necessary precautions to avoid this, cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

# Cocteles

## Classics with a Twist

<b>Cucumber Collins</b>	<b>9</b>
Pearl Cucumber Vodka, Lime, Fresh Cucumber & Cucumber Perrier	
<b>A Lo Viejo (House Old Fashioned)</b>	<b>9</b>
Woodford Reserve Bourbon, Apple Syrup, Woodford Bitters	
<b>Piña Spritz</b>	<b>10</b>
<b>(A Very Refreshing Tropical Aperol Spritz)</b>	
Barcelona Cuvée Brut, Aperol, Fresh Pineapple Juice & Grapefruit Perrier	
<b>La Mula de Wilo's</b>	<b>9</b>
Tito's Vodka, Orange Marmalade, Sesame Oil & House Ginger Beer	
<b>Perfect Lady</b>	<b>10</b>
Tito's Vodka, Cointreau, Citric Acid	

## Signature Cocktails

<b>Fools Gold</b>	<b>8</b>
Don Q Cristal, Ginger Hibiscus Infusion, Lime, Faba	
<b>Flores y Tequila</b>	<b>9</b>
Tequila 1800, Lime Juice, Hibiscus Tea Syrup & St. Germain	
<b>Passion Sgroppino</b>	<b>9</b>
Tito's Vodka, Vanilla Extract, Passion Fruit Sorbet & Barcelona Cuvée	
<b>Pineapple Xpress</b>	<b>9</b>
Don Q Cristal, Fresh Pineapple, Lime, Apple, Pepper, Mezcal Mist	

## Non-Alcoholic Options

<b>Piña Melon</b>	<b>6</b>
Fresh Watermelon, Pineapple Juice	
<b>Ginger Lemonade</b>	<b>6</b>
House Ginger Beer, Fresh Lemonade	

## ■ Cervezas ■

Magna Premium Lager	3
Alhambra, Superior Red	6
Heineken	5
Heineken 0.0 Alcohol	4
Alhambra, Reserva 1925	5
Modelo Especial	3
Negra Modelo Founder's	3
All Day IPA	6
Hellwind IPA	3.5
Dubble Vizion Hazy IPA	3.5
Kronenbourg 1664, Blanc	4

**Ask About Our Local Draft Selections!**

## ■ ■ Azukita ■ ■

Chocolate Soufflé, Vanilla Anglaise 16

Cheese Soufflé, Guava Sauce 16

Combo Chocolate and Cheese Soufflé 16

Pikayo Cheese Flan 10

Fudge Brownie, Himalayan Salted  
Caramel, Vanilla Ice Cream 12

Bottom Crust Key Lime “Pie”,  
Yuzu Juice Anglaise 12

Baked Alaska 10

Crème Brûlée 10

Flourless Chocolate Decadence

Raspberry Coulis 10

### Artisanal Ice Creams

One Scoop 4

Vanilla

Choco Brownie

Bacon

Banana Oreo