



since 2003

Starters

Non-Vegetarian

Fresh Salvadoran Shrimp Ceviche 15

Yuca Frita con Chicharron 10

Spicy Chicken or Pork Loin Tamale (seasonal) 8

House Chicken Soup 6

Guac & Gulf Shrimp Tostadas 14

Chicken Flautas 9

Vegetarian

Guac & Chips 12

Sweet Fried Plantains 8

Homemade Sweet Corn Tamale 6

Vegan Yuca Frita 8

Black Bean Soup 6

Tostaditas de frijoles con queso (2) 8

Tostaditas de frijoles y aguacate (2) 9

Homemade tortillas served with refried beans and avocado

Tostaditas de guacamole (2) 10

Homemade tortillas served with homemade guacamole

Fresh Inspirations

add refried beans, sweet plantains, or 1 pupusa 4

Garlic Shrimp Tacos 15

(3) Large sauteed Jumbo Gulf shrimp with chipotle sauce served on corn tortillas with saffron rice & salad

Hand-pulled Chicken Tacos 15

(3) Organic hand-pulled chicken sauteed with caramelized onions, bell peppers, tomatoes & garlic reduction with hint of chipotle & cilantro served on corn tortillas with saffron rice & salad

Carribbean Grilled Pork Chop 16

Lime and tropical spice marinated pork chop grilled to perfection served with saffron rice & salad

Vegan Bliss 16

Sweet corn tamale, pupusa & black bean tostada topped with sauteed portabellas, tomatoes, onions and garlic

Signature Classics

all served with sweet plantains, black beans & petite tropical salad

Pupusa Platter 15

Three traditional pupusas. For substitutions, please add \$1

Pupusas & Chicken Flautas 15

Two traditional pupusas and two organic chicken flautas

Pupusas & Enchilada (Tostada) 15

Two traditional pupusa and one chicken enchilada (tostada)

Vegetariano Delight 15

One sweet corn tamale and two cheese/vegetable pupusas

Gran Vegetariano 16

One sweet corn tamale, one cheese pupusa and one guacamole enchilada

Tamale & Pupusa Platter 16

One organic chicken tamale, two traditional pupusas

The New Sampler 16

One pupusa, 2 organic chicken flautas and one tostada (choice of chicken or guacamole)

Beef, Chicken & Seafood

add refried beans, sweet plantains, or 1 pupusa 4

Carne Asada a la Braza 20

Select beef cut marinated in Grandmas's marinade, chargrilled, served with side tropical petite salad & Spanish yellow rice

Ropa Vieja 18

Hand-pulled choice brisket sauteed with caramelized onions, bell peppers, tomatoes in a garlic sauce

Isabela's Mayan Stewed Chicken 17

Chunks of organic chicken breast, potatoes, string beans in pungent Mayan spices sauce served over saffron rice, salad and garlic bread

Spanish Garlic Shrimp 18

Succulent fresh shrimp (head on) sauteed in traditional spices served with saffron rice, salad and garlic toast

Grilled Chicken Breast Topped with Spanish Style Garlic Shrimp 18

Latin style marinated organic chicken breast and shrimp served with saffron rice & salad

Salads

Note: artichoke hearts may be substituted for Spanish olive salad due to market availability

Tropical Organic Grilled Chicken & Avocado Salad 12

Artichoke hearts, avocado, salsa, slaw, cucumbers & tomatoes

Tropical Shrimp & Avocado Salad 14

Artichoke hearts, avocado, salsa, slaw, cucumbers & tomatoes

Pupusas - What's Your Type?

Orders of 3

Traditional -Cheese, Pork & Beans 10

Beans & Cheese 10

Vegan (Black Beans, Spinach, Mushrooms & Garlic) 10

Cheese & Chicharron 11

All Cheese or All Chicharron 11

Portabella, Red Pepper & Cheese 11

Shrimp & Cheese 11

Spinach, Garlic & Cheese 11

Mix & Match 11

Drinks

Freshly-squeezed Passion Fruit Lemonade 4.50

Agua Frescas (selection varies daily) 4

Blackberry, Passion Fruit (sugarless), Tamarind, Mango or Horchata

Bottomless Coffee or Hot Tea 3.50

Organic Hibiscus Iced Tea 4

Sparkling Mineral Water 4

American Diet Coke or Sprite 3

Imported Sodas from Mexico 4

Coke, Sprite, Orange Fanta (100% cane sugar, no corn syrup)

Dessert

Homemade Spanish Flan 7