



Starters

- Guac & Chips 10**
- Gulf Shrimp Ceviche 14**
- Sweet Fried Plantains 8**
- Yuca Frita con Chicharron 10**
- Spicy (Mild) Chicken Tamale 6 (seasonal)**
- Homemade Sweet Corn Tamale 5**
- Guac & Gulf Shrimp Tostadas 12**
- Refried Beans & Avocado Tostadas 8**

Brunch Favorites

add side of sweet plantains or pupusas to any entree 3

- Hangover Huevos Macarena 14**
House garlic hash brown potatoes, smothered onions, spices and Spanish crumbled chorizo topped with two eggs
- Vegan Bliss 14**
Sweet corn tamale, pupusa, and 1 black bean tostada topped with sauteed portabellas, tomatoes, onions and garlic
- Tropical Shrimp & Avacado Salad 14**
Organic greens topped with olive salad, avacado, latin slaw, cucumbers, tomatoes, and jumbo shrimp (available with grilled chicken)
- Huevos Al Jardin 14**
3 eggs served on a bed of stewed tomatoes, organic spinach, portabellas, onions and garlic, served with corn tortilla chips
- Pork Chop & Eggs 14**
Marinated Premium Pork served with scrambled eggs & homemade hash brown potatoes
- Steak & Eggs 18**
Premium steak served with scrambled eggs & homemade hash brown potatoes
- Ropa Vieja 18**
Hand-pulled choice brisket sauteed with caramelized onions, bell peppers, tomatoes in a garlic sauce

Breakfast Burrito Bar

choose 1 side: refried beans, yellow rice, sweet plantains or green salad · Add a pupusa to any burrito for only \$3

- Americano 11**
Bacon, hash brown potatoes, American cheese & eggs
- Cosmopolitano 11**
Smoked chorizo, hash brown potatoes, cheese & eggs
- Vegan 11**
Avocado, Spanish rice, beans & smothered veggies
- NOLA 11**
Hot sausage patty, hash brown potatoes, American cheese & eggs
- Vegetariano 11**
Avocado, hash brown potatoes, American cheese & eggs
- Southern 11**
Fried chicken tenders, hash brown potatoes, cheese & eggs

Signature Classics

- Pupusa Platter 15**
3 traditional pupusas, refried beans, sweet plantains, green salad & crema
- Salvadoran Breakfast 15**
Chicken tamale, one mixed pupusa, refried beans, sweet fried plantains, crema, avocado & salad
- Pupusas & Flautas 16**
2 traditional pupusas and 2 organic chicken flautas, beans & plantains
- Isabela's Mayan Chicken 15**
Organic chicken breast, potatoes, string beans, Mayan spices, served with saffron rice, salad & garlic bread
- Central American Breakfast 15**
Huevo ranchero, one mixed pupusa, refried beans, Argentinian chorizo, avocado, sweet fried plantains & crema
- Vegetarian Spanish Breakfast 14**
Sweet corn tamale, cheese pupusa, refried black beans, sweet fried plantains & avocado
- Huevos Rancheros 13**
2 huevos rancheros, refried black beans, smoked chorizo, sweet fried plantains & crema

Pupusas - What's Your Type?

Our Premium pupusas are served a la carte in orders of 3
100% organic corn flour, gluten free

- Traditional (mixed) -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**

Drinks

- Aguas Frescas (selection varies daily) 4.50**
Blackberry, Passion Fruit (sugarless), Tamarind, Mango or Horchata
- Jet Fuel Iced Coffee 5**
- Bottomless Coffee or Hot Tea 3.50**
- Organic Hibiscus Iced Tea 4**
- Orange Juice 4**
- Sparkling Mineral Water 4**
- American Sodas 3**
- Imported Mexican Sodas 4.50**

Weekday Lunch Specials \$10

served until 3pm (not available on holidays)
-selection varies daily-

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|----------------------|----------------------------|
| Grilled Chicken | Tropical Chicken Salad |
| Grilled Pork Chop | Soup & Tropical Salad |
| Hamburger Steak | Huevos Rancheros |
| Soup & Pupusa | Guacamole Tostadas (vegan) |
| Chicken Flauta Lunch | Yuca Frita con Chicharron |



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