



## LATIN BITES SPECIALTY COCKTAILS

### COCA FIZZ

Coca leave herbal liquor, basil extract, orange juice, agave nectar, green grapes, lemon, spearmint leaves fennel bitters and Prosecco. 12

### ABACAXI

Cachaca, Disaronno Amaretto, MidoriMelon liquor, fresh fruits and pineapple juice. 12

### LYCHEE HIBISCUS

Hibiscus flower and lychee Pisco infusion, hibiscus syrup, lychee puree, crystalized hibiscus petals. 12

### THE PEPINO

Peruvian pepper-infused Pisco, fresh cucumber extract, fresh diced cucumbers, habanero bitters. 13

### GINGER MINT CHILCANO

In-house mint leaves and ginger Pisco infusion, ginger beer, Angostura bitters. 12

### MANGO MOJITO

Bacardi Superior rum, muddled fresh spearmint leaves and limes, and mango puree. 12

### BLUEBERRY CAIPIRINHA

Soul Premium Cachaca, acai berry liquor, turbinado sugar, muddled limes and fresh blueberries. 12

### SANGRE DE TORO

Reposado Tequila, Grand Marnier, Home-made mixed berries puree and Cayenne salt. 12

### CHICHANGRIA

Malbec, Chicha morada infused Pisco, St. Germain elderflower liquor, fresh berries. Glass 12, Pitcher 34

### LATIN BITES WHITE SANGRIA

A blend of orange, green apple and peach liquors, sauvignon blanc and sparkling wine.

Glass 10, Pitcher 28

### PISCO SOUR

Peru's National cocktail. Hand-shaken blend of Pisco, fresh squeezed lime juice, home-made simple syrup, egg white and Angostura bitters. 11

### MARACUYA SOUR

A Pisco Sour made with lots of passion...pure Passion fruit! 12

## BEER

Cusqueña  
Cristal  
Quilmes  
O'Doul's

Dos Equis  
Modelo Especial  
Corona  
Negra Modelo

Miller Lite  
Heineken  
Shiner

## DRINKS

Chicha Morada  
Mango Juice  
Passion Fruit Juice  
Mint lemonade

Inca Cola  
Diet Inca Cola  
Coke  
Diet Coke

Sprite  
Coffee, Espresso  
Cappuccino  
Hot Tea

AT LATIN BITES WE OFFER A MADE FROM SCRATCH SOPHISTICATED MENU WITH BOLD PERUVIAN FLAVORS.  
WITH EVERY BITE, YOU'LL TASTE OUR PASSION FOR FRESHNESS AND QUALITY, WHICH INSPIRES EVERYTHING WE DO.  
WE WORK WITH AN "AS-IT'S-READY-KITCHEN" MEANING THAT THE FOOD IS SENT AS IT'S READY OUR STYLE IS INTENDED TO INSPIRE  
COMMUNAL DINING WITH WAVES OF COURSES. YOU DINE, TALK, AND LAUGH WHILE THE EXPERIENCE BECOMES MORE THAN  
TRADITIONAL DINING.

## COLD BITES

### CAUSITAS (award-winning dish)

Peruvian pepper infused potatoes | shrimp  
escabeche | chicken salad | piquillo peppers. 12  
GF

### GARDEN STUFFED AVOCADO

Half avocado | purple potato salad | apple | beets  
carrots | micro mint | green peas | queso fresco  
avocado aioli | botija olive mayo. 9 V GF

### QUINOA SALAD WRAPS

Baby iceberg lettuce wraps | dehydrated &  
poached quinoa | caramelized cashews | fava  
beans | mint | choclo | fresh mozzarella | avocados  
tomatoes confit | passion fruit dressing. 12 V

### GOAT CHEESE SALAD

Goat cheese | dry cranberries | apricots | almonds  
honey | pecans | green apples pears | arugula red  
cabbage | mixed greens | cherry tomatoes  
passion fruit dressing. 10 V GF

## HOT BITES

### PORK AREPAS

South American corn patty | 48 hours sous vide pork  
belly | queso fresco | avocado aioli | passion fruit  
demi-glace. 12

### FRIED CALAMARI

Crispy calamari | fried yucca sticks | tartar sauce  
cancha | salsa criolla. 10

### EMPANADAS

Beef tenderloin | baked pastries | aji amarillo  
huancaína sauce. 8

### AU GRATIN SCALLOPS

Seared scallops | parmesan | mozzarella | herbs  
butter | lime juice. 16

### PATACONS SHORT RIBS

72 hours kobe short rib | avocado aioli | cotija  
cheese | mint foam | citrus vinaigrette. 12

## CEBICHES AND TIRADITOS

### MARKET CEBICHE

White seasonal fish | octopus | crispy calamari |  
creamy aji rocoto leche de tigre | sweet potato  
puree | fried yucca | cilantro | choclo. 16

### FISHERMAN CEBICHE

White seasonal fish | mixed seafood | mixed leche  
de tigre cilantro | ginger | garlic | green onions  
sweet potato puree | cancha | choclo | red  
onions. 16 GF

ITALIANS HAVE CARPACCIO, JAPANESE HAVE  
SASHIMI, PERUVIANS HAVE TIRADITO.

### TRIO TIRADITO

Sliced white seasonal fish | 3 different creamy  
leche de tigre | sweet potato puree | choclo  
green onions | olive oil. 15 GF

## FROM THE STREETS OF PERU

### ANTICUCHOS

Grilled heart | roasted potatoes | roasted choclo |  
huacatay sauce. 10

### PORK SANDWICH

Roasted pork | sweet potato | salsa criolla | rocoto  
pepper mayonnaise | Homemade Peruvian style  
Pan Frances | your choice of wrinkle French fries,  
sweet potato fries or sweet plantains. 12

## SPECIALITIES

### AMAZON CHICKEN

Oven-roasted airline cut chicken | roasted seasonal baby vegetables | fingerling potatoes | ocopa sauce. 17

### GOLDEN PAPARDELLE

Pappardelle pasta | creamy aji amarillo hauncaina sauce Lomo Saltado. 19

### ANDEAN RISOTTO

Anticuchero marinated beef tenderloin | creamy risotto asparagus | demi glace mushrooms | green onions carrots | zucchini | choclo | green peas | piquillo peppers | fresh basil | black truffle paste. 20

### ARROZ CON PATO

Duck confit | cilantro infused rice | chicha de jora | dark beer | choclo | green peas | bell peppers | carrots | salsa criolla huancaína sauce. 20

### ARROZ CHAUFA

Chinese-Peruvian style fried rice | chicken | pork | green onions | scramble egg | oyster sauce | soy sauce. 14

Veggie option available

### LOMO SALTADO

Beef tenderloin | onions | tomatoes | cilantro | red wine soy sauce | oyster sauce | red wine vinegar | garlic | home fries | white rice. 20

### AJI DE GALLINA

Shredded chicken | aji amarillo | peanut cream sauce potatoes | boiled egg | white rice. 18

### PESCADO A LO MACHO

Pan-seared white seasonal fish | mixed seafood | creamy Peruvian peppers and Pisco sauce | roasted potatoes. 20

### SECO DE CORDERO

Cilantro braised Lamb Shanks | Tacu Tacu, rice and beans patty | fried yucca | red onion salsa. 20

### CHURRASCO

10 oz grilled rib eye | Chimichurri sauce and your choice of 2 sides. 28

### PAELLA CRIOLLA *Latin Bites version of traditional Spanish dish.*

Peruvian peppers-infused rice | fish | shrimp | squid | clams, mussels | octopus | red onion salsa. 20

## SIDES

### HOUSE SALAD

Spring mix lettuce, dried cranberries, almonds, tomatoes and onions. 6

### TACU TACU

Rice & bean cake topped with salsa criolla. 6

### FRIED YUCCA STICKS & HUANCAINA

Tuberous root from tropical areas of South America. 6

### ASPARAGUS

Grilled Peruvian jumbo asparagus. 5

### WRINKLE FRENCH FRIES

Soft potato fries. 5

### SWEET POTATO FRIES

Crispy, sweet potato fries. 5

### SWEET PLANTAIN

Crunchy, soft and sweet. 5

### WHITE RICE

Peruvian style, white rice. 3

### BRUSSELS SPROUTS

Stir fry with bold Asian flavors. 4

### PERUVIAN STREET FOOD SERIES

MON-TUE

SIGNATURE DISHES FROM THE STREETS OF PERU  
PISCO COCKTAILS SPECIALS

### HAPPY HOUR

MON-FRI 4:30-7PM

H WINE 4 □ BEER 3 □ SANGRIA 5  
SELECTED COCKTAILS 7

### WEDNESDAYS

ALL DAY WINE BOTTLES 50% OFF



## DESSERTS

### LUCUMA TIRAMISU

Native South American fruit | dulce de leche sauce | coffee cotton candy | coffee gelato | carrot cake powder. 10

### CHOCOLATE AND HAZELNUT CUSTARD

Chocolate-hazelnut custard | white chocolate sauce | pisco | basil gelato | caramelized bacon | strawberry rocoto marmalade | dehydrated German chocolate cake. 10

### BLACKBERRY CHEESECAKE

Blackberry cheesecake | salty caramel gelato | passion fruit merengue | quinoa Florentine. 10

### PICARONES

Pumpkin and sweet potato fritters | sweet potato 10

### ALFAJOR

Delicate dulce de leche sandwich cookie | white powdered sugar. 2

### GELATOS & SORBETS

Seasonal Flavors - Single order 2.50

AMERICANO 2.5 | LATTE 3.5 | CAPUCCHINO 3.5 | EXPRESSO 3 | CORTADITO 3 | HOT TEA 2.5

## AFTER DINNER COCKTAILS

### ALGARROBINA

Dessert cocktail with dry fruits-infused Pisco, carob tree syrup, and condensed milk. 10

### DESSERT WINES

2011 Chardonnay Cosecha Tardia, Bodega Norton, Argentina. 6

2009 Late Harvest Sauvignon Blanc, Santa Carolina, Chile. 8

2007 Tokaji Aszu, Disznoko, 5 Puttonyos, Hungary. 14

### PORTS

Ruby, Messina Hoff, Texas. 8

Ruby - Cockburns Special Reserve, Portugal. 8

Tawny - Warre's Otima 10 years, Portugal. 10

18% Gratuity will be included to parties of 6 or more. Max split itemized tickets of 6. Party bigger than 10 requires arrange pre-fix menu  
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

