



DE LA VEGA™

WINE · TAPAS · SANGRIA

MENU

available for dine-in and carry-out

MODERN TAPAS

El Trio 🌱

Sides of guacamole, chile con queso dip, & your choice of salsa. Served with baked tortilla chips. *(free refills of baked chips)* **\$10.99**

Hibiscus Tacos 🌱🌱🌱

Corn tacos filled with heavenly hibiscus flower petals with onions, cilantro, garlic, and mozzarella cheese, then topped with red pepper sauce. **\$13.99**

Chilitos Rellenos 🌱

Steamed sweet peppers filled with Argentinian chorizo, a bit of corn, and green onions; topped with a mild red pepper sauce and melted mozzarella cheese. Served over rice. **\$13.99**

Ajito de Pescado 🌱

Small filets of fish paired with our finest herbs in union with an insatiable blend of red onions, grilled zucchini, garlic and pineapple that rest atop a bed of refried black beans. Topped with red pepper sauce & cooked inside of a corn husk for maximum flavor. **\$13.99**

Banderillas 🌱

Skewers that get their name from the barbed darts used during a bull fight! Made with chicken, or cheese, with zucchini squash and roasted peppers, infused with a mango vinaigrette. Served with rice. **\$14.99 (beef \$2+)**

Ropa Vieja Rounds

Tostones with shredded beef cooked with bay leaves and tomato, with strips of red and green bell peppers, white and green onions, seasoned with garlic and rosemary. Topped with avocado dressing. **\$15.99**

SIDES

\$4.99 each

- ◇ Sweet Plantains 🌱🌱🌱
- ◇ Rice 🌱🌱🌱
- ◇ Tostones 🌱🌱🌱
- ◇ Black Beans 🌱🌱🌱
- ◇ Three bean cold salad 🌱🌱🌱
- ◇ Yucca Fries 🌱🌱🌱

Empanadas 🌱

Homemade empanadas stuffed with your choice of chorizo, chicken, or cheese topped with our homemade chile con queso sauce. **\$12.99**

Chicken Mole Rice Balls 🌱

A mixture of rice, mozzarella cheese, and tender chicken formed into four balls over a bed of mole sauce and sesame seeds, topped with a bit of cilantro. *(contains peanuts and sesame seeds)* **\$13.99**

Aspirinas 🌱🌱

Six delicious cornmeal patties topped with chorizo, chicken or vegetarian, with beans, tomato, onion, cheese, and sour cream. **\$11.99**

Avocados Vegetarianos 🌱🌱🌱

Fresh avocados filled with a red, black and garbanzo bean salad infused with a unique tangy vinaigrette. **\$15.99**

Avocados Rellenos 🌱

Fresh avocados filled with lime infused shrimp and red onion, covered in a delicate citrus glaze and topped with fresh cilantro **\$16.99**

Plantain Tacitas 🌱🌱🌱

Sweet plantains topped with caramelized hibiscus flower infused with red wine, balsamic, & sprinkled with cheese, cilantro, & red pepper. **\$11.99**

LATIN BOWLS

Includes your choice of Chipotle Chicken, Ropa Vieja, Pork Carnitas, or Jackfruit *(vegan)* with Black Beans & Rice, Side Salad, and Yucca Fries. **\$14.99** 🌱

NEW ITEMS

Plant-based Bowls & Arepas Venezolanas



🌱 > Vegetarian option available 🌱 > Gluten Free 🌱 > Vegan option available

* Consuming raw or under cooked meat, seafood or eggs, may increase your risk of foodborne illness especially the elder and children.



ENTREES

Enchilada Combo

Chicken enchilada roja, cheese enchilada verde, chicken enchilada with bean sauce, and cheese enchilada with a rich mole sauce. Topped with cabbage, onion, tomato, cheese, and sour cream.

(contains peanuts and sesame seeds) **\$15.99**

Enmoladas de Pollo

Three enchiladas filled with chicken covered in our homemade mole sauce, oven baked and topped with onions, cilantro, cheese, and sour cream. Served over a bed of rice. *(contains peanuts and sesame seeds)* **\$15.99**

Avocado Grilled Salmon

Grilled salmon filet smothered in an avocado cilantro glaze with bell peppers, green & red onions. Served with rice & cabbage salad. **\$21.99**

Taquiza Gringa

Grilled marinated chicken, steak, fish, or shrimp on a bed of sautéed onions, bell peppers, and pineapple with melted cheese. Served with corn tortillas, and guacamole on the side. **\$17.99**

Chipotle Glazed Salmon

Grilled salmon on a bed of rice in a chipotle glaze, topped with a savory sweet mango chutney and garnished with fresh cilantro and crispy onions. **\$21.99**

Churrasco

Sirloin steak topped with chimichurri sauce (Argentinian sauce), served with yucca fries, Argentinian chorizo filled with melted mozzarella cheese and a side of pico de gallo. **\$26.99**

Nachos De La Vega

Plate of our homemade tortilla chips with your choice of shredded chicken, beef, or chorizo with beans, lettuce, tomatoes, onions, cheese, sour cream, and chile con queso sauce. **\$13.99**

Jack Fruit Quesadilla

Flour tortilla stuffed with vegan cheese and jack fruit, marinated with guajillo sauce, chunks of pineapple, almonds, apples, cilantro and sweet plantains.

Add vegan chicken for a small up charge. **\$14.99**

SALAD CREATIONS

Avocado Salmon Salad

Seasonal greens, grilled carrots, corn, zucchini, cheese, onions, and almonds. Topped with a grilled salmon fillet (6 oz) smothered in an avocado-cilantro glaze with a light touch of Spanish vinaigrette. **\$19.99**

Passion Fruit Tossed Salad

Grilled Chicken, seasonal greens, queso fresco, apple, avocado, cranberries, red onion and walnuts, with a light touch of passion fruit vinaigrette. Served with cubes of queso blanco. **\$13.99**

South of the Border Salad

Grilled Chicken, seasonal greens, carrots, corn, garbanzo beans, red onions, and tomatoes with a touch of chipotle almond vinaigrette. Served with cubes of queso blanco. **\$13.99**

Vegan Enchiladas

Three enchiladas filled with refried black beans, topped with Chef Nora's flavorful red pepper sauce, cabbage, onion, cilantro, and tomato. **\$13.99**

Chicken Poblano Sandwich

Shredded chicken with roasted red peppers and onions. Topped with fresh avocado and mozzarella cheese and lightly covered with mango dressing. Served with sweet plantains. **\$13.99**

Chicken Green Gazpacho

Grilled chicken breast served over sliced zucchini, covered in a modern take on gazpacho consisting of onion, cilantro, and red pepper, bathed in avocado sauce with a splash of olive oil and orange juice. Served over a bed of rice. **\$16.99**

Vegan Plantain Enmoladas

Sautéed ripe plantains and refried beans wrapped in three corn tortillas and smothered in mole sauce. Served over a bed of rice and topped with sesame seeds. **\$15.99**

Ultimate Ropa Vieja

Shredded beef cooked with tomato puree, rosemary & bay leaves with strips of red and green bell peppers & onions. Topped with bean sauce. Served with rice and tostones. **\$22.99**

Ceviche Peruano

A traditional Peruvian dish, *raw fish fillet with lime juice, served with shredded carrots, red onion, cilantro. Marinated in an Aji sauce, with garlic, and leche de tigre (citrus-based marinade). Served with plantain chips. **\$12.99**

Rico Burrito

Stuffed with your choice of grilled beef, chicken, shrimp or fish with spring mix, onions, tomatoes, cheese, rice & beans, and sour cream. *(available as a bowl, no torilla)* **\$13.99**

Tostones Platter

Three Tostones topped with your choice of ropa vieja, pork carnitas, chicken ropa or jackfruit with spring mix, avocado dressing, tomatoes, and cheese. **\$13.99 (beef \$2+)**

Cuban Sandwich Platter

Traditional style with pork, ham, mustard, pickles and mozzarella cheese. Served with sweet plantains. **\$13.99**

SOUPS

Cup \$6 | Bowl \$8

Plantain Soup

Black Bean Soup

DESSERTS

Full Size \$7.99 | Half-size: \$5 Add vanilla ice cream: \$2.50

Molten Chocolate Cake

Molten chocolate lava cake with hibiscus glaze.

Manny's Flan

A creamy sweet Spanish custard.

Tres Leches

A cake soaked in three different kinds of milk.

Vegan Mango Tart

An all vegan tart made with mango and a crispy coconut, almond, & cranberry crust. *(half-size not available)*

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