



DE LA VEGA™

WINE · TAPAS · SANGRIA

# MENU

available for dine-in and carry-out

## MODERN TAPAS

### El Trio

Guacamole, chile con queso dip, & your choice of salsa (hot, medium, or mild). Served with baked tortilla chips with free refills. **\$11.99**

### Hibiscus Tacos

Corn tacos filled with hibiscus flowers, onions, cilantro, garlic, and mozzarella cheese, with red pepper sauce. **\$14.99**

### Banderillas

Skewers made with chicken or cheese, zucchini squash, and roasted peppers, infused with a mango vinaigrette. Served with rice. **\$14.99**

### Ropa Vieja Rounds

Tostones with shredded beef cooked with bay leaves, tomato, onions, garlic, and rosemary. Topped with avocado dressing. **\$15.99**

### Albondigas en Salsa Española

Spanish meatballs with fresh parsley, garlic, spices, paprika, tomato, and wine. **\$15.99**

### Nopalitos

Char-grilled cactus layered with cubes of cheese, sweet grilled pineapple, red bell pepper, and dried guajillo chilies. **\$13.99**

### Arepa Pelua

Stuffed with carne mechada, queso blanco, refried beans, and avocado dressing. Pick your dough: corn, yucca, or sweet plantain. **\$12.99**

## SOUPS

   **Cup \$7 | Bowl \$9**

- Sweet Plantain Soup
- Black Bean Soup

 Vegan option available

 Gluten-Free

 Vegetarian option available

### Empanadas

Stuffed with your choice of chorizo, chicken, or cheese, with chile con queso sauce. **\$13.50**

### Chicken Mole Rice Balls

Rice, mozzarella cheese, and chicken formed into four balls over mole sauce and a bit of cilantro. (contains peanuts and sesame seeds) **\$13.99**

### Aspirinas

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

### Avocados Vegetarianos

Avocados filled with a red, black and garbanzo bean salad with a tangy vinaigrette. **\$15.99**

### Avocados Rellenos

Filled with lime-infused shrimp and red onion, covered in a citrus glaze, topped with cilantro **\$16.99**

### Pura Vida Bowl

Red onions, corn, poblano pepper, carrots, garbanzo beans, avocado, pecans, and chipotle dressing. Pick your base: quinoa or rice. **\$11.99**. Optional protein (+\$2 Chix, +\$3 Steak, +\$4 Shrimp or Fish +\$5 Salmon).

### Arepa Catira

Stuffed with shredded chicken, queso blanco, refried beans, and chipotle dressing. Pick your dough: corn, yucca, or sweet plantain. **\$12.99**

## PAELLA

**Minimum 30 min.**

### Original Style

Valencia rice with shrimp, clams, Spanish chorizo, mussels, onions, peppers, fish, peas, and tomato. **For two \$27.99, for four \$55.99**

### Vegetarian

Valencia rice, peas, artichokes, veggie consommé, carrots, red peppers, and zucchini. **For two \$23.99, for four \$47.99**

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

Warning: We use common fryer oil, meaning we cannot guarantee that certain menu items are free of common allergens.



## ENTREES

### Enchilada Combo

Two filled with chicken (roja & bean sauce) and two cheese (verde & mole sauce). Topped with cabbage, onion, tomato, cheese, and sour cream. **\$15.99** (contains peanuts and sesame seeds)

### Avocado Grilled Salmon

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

### Taquiza Gringa

Grilled marinated chicken, steak, fish, or shrimp with 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 over rice in a chipotle glaze, topped with mango, fresh cilantro, and crispy onions. **\$21.99**

### Churrasco

Sirloin steak chunks with chimichurri sauce, yucca fries, Argentinian chorizo filled with melted mozzarella, and pico de gallo **\$29.99**

### Nachos De La Vega

Shredded chicken, beef, or chorizo with beans, lettuce, tomatoes, onions, cheese, sour cream, and chile con queso sauce. **\$14.99**

### Jack Fruit Quesadilla

Stuffed with vegan cheese and jack fruit, marinated with guajillo sauce, pineapple, almonds, apples, and cilantro. **\$14.99** (contains nuts).

### Latin Platter

Choice of chipotle chicken, ropa vieja, or jackfruit with black beans and rice, side salad, and yucca fries. **\$15.99** (may contain nuts).

## SALAD CREATIONS

### Avocado Salmon Salad

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

### Passion Fruit Tossed Salad

Grilled Chicken, greens, queso fresco, apple, avocado, cranberries, red onion, and walnuts, with a passion fruit vinaigrette. Served with cubes of queso blanco. **\$14.99**

### South of the Border Salad

Grilled Chicken, greens, carrots, corn, garbanzo beans, red onions, and tomatoes with a chipotle almond vinaigrette. Served with cubes of queso blanco. **\$14.99**

### Chicken Poblano Sandwich

Shredded chicken with roasted red peppers and onions. Topped with avocado, mozzarella cheese, and mango dressing. Served with sweet plantains. **\$14.99**

### Chicken Green Gazpacho

Grilled chicken breast served over zucchini, covered in gazpacho consisting of onion, cilantro, red pepper, avocado sauce with olive oil, and orange juice. Served over rice. **\$16.99**

### 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

\*Raw fish fillet with lime juice, served with shredded carrots, red onion, and cilantro. Marinated in an Aji sauce, with garlic and leche de tigre (citrus-based marinade). Served with plantain chips. **\$13.99**

### Rico Burrito when served with no tortilla

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

### Cuban Sandwich Platter

Traditional style with pork, ham, mustard, pickles, and mozzarella cheese. Served with sweet plantains. **\$14.99**

### Huarache de Nopal

Chicken breast baked with poblano, green, and red peppers, with cream cheese, and topped with a mild red pepper sauce. Served on a grilled cactus leaf with rice and cabbage salad. **\$17.99**

### Chilango con Carne

Tender sirloin chunks with yucca, and caramelized red onion covered in a creamy white wine sauce, then topped with an ancho pepper stuffed with chorizo and refried black beans. **\$29.99**

## SIDES

   **\$4.99 each**

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

\*For efficient service, no substitutions, please. Thank you!

 Vegetarian option available  Gluten Free  Vegan option available

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