

Asheville, NC

Thursday, December 15, 2011

~ Today's Dinner Specials ~

Great Beginnings

Poppers- Salmon & cheese stuffed jalapeños with pineapple chutney & sour cream (cannot be sent back due to spice)...8.25

Spliff Rolls- salmon and cheese stuffed crispy flour tortillas with mole sauce and pineapple salsa...7.95

Fried Eggplant- with coconut sauce, garlic mojo, goat cheese and pico de gallo...8.25

Plantains – our fried sweet plantains served with guacamole and garlic mojo....6.95

Veggie Chorizo Tostadas- with goat cheese, tomatillo sauce, and pico de gallo...7.95

Main Courses

Red Snapper- fried whole red snapper layered with veggies, avocado and chipotle aioli. Served with caribbean slaw and sweet potato...19.75

Veggie Plato- with pumpkin, roasted veggies, beets, goat cheese, tomato, cactus, roasted peppers and garlic mojo. Served with fried yucca, beans, and salsa...16.25

Shrimp con Crema – shrimp sautéed in a white wine cream sauce with mushrooms and roasted veggies. Served with sweet potato, beans and salsa...17.95

Fried Steak Plato-with tomatillo sauce, goat cheese, cactus peppers, avocado slices, and corn. Served with rice, beans and caribbean slaw...18.25

Tilapia & Crab Fajita Wrap – wrapped in a flour tortilla with queso fresco, chipotle aioli, spinach, sliced avocado & cilantro. Served with mashed potatoes, beans and salsa...18.50

Chicken Diabla Fajitas- grilled chicken in spicy diabla sauce with avocado, cactus, cilantro, and queso fresco. Served with flour tortillas, rice, beans, sour cream, and salsa...16.95

Molcajetes

...a hot lava rock bowl filled with yummy goodness...

Served w/grilled veggies, cilantro & pozole on top

Served with a side plate of rice, beans, and salsa

Grilled Salmon & Shrimp w/ chipotle sauce... 17.95

Chicken & BBQ Mushroom w/chile-coconut sauce... 16.95

Slow Roasted Pork w/orange-fennel sauce... 16.25

Grilled Steak w/mole verde & goat cheese blend... 17.25

Ultimate w/jerk chicken, mojo steak, grilled shrimp w/chile sauce & goat cheese blend... 18.95

Enchiladas

Plated with rice, beans, salsa

Roasted Pork corn, chiles, tomato, coconut-annatto sauce, queso blanco...15.25

Seared Steak roasted peppers, curry sauce, seasonal veggies, herb goat cheese...15.75

Chicken queso blanco, avocado sauce, spinach, chipotle-tomatillo sauce...14.95

Mushroom & Sweet Potato beets, carrots, queso blanco, chile sauce...13.95

Empanadas...

A crispy stuffed tortilla

Plated with rice, beans, salsa

Grilled Steak onions, garlic mojo, bbq mushrooms, fontina cheese...16.25

Seared Organic Tofu & Sweet Potato carrot, corn, tomato, curry sauce, herb goat cheese...13.95

Seared Salmon avocado sauce, tomato, goat cheese, mole sauce...16.25

Pom-Pom-Pom's...

Hector's creation served in a traditional Puerto Rican Pilón layered with greens, beans, pico de gallo, mojo, grilled pineapple, avocado slices and protein of choice...

Pork Tenderloin w/ plantain chips & fontina cheese...16.95

Grilled Chicken w/ rice & queso blanco...15.95

Roasted Veggies & Blackened Organic Tofu w/ plantain chips & goat cheese...14.95

Grilled Steak w/sweet potato, mint & fontina cheese...16.95

Salsas

Served with corn chips

Choice of One 5

Choice of Three 9

*Grilled Tomato, Carrot & Sesame Seed

*Fire Roasted Tomato & Chipotle Peanut

*Seared Tomatillo

*Pico de Gallo

*Holy Guacamole

*Pineapple Caper

*Banana Almond

Primeros

2011 Nacho- corn chips topped with chilies, onions, beans, tomatillo sauce, queso blanco, sour cream with chicken, fish, pork or veggies and chef's choice of 2 salsas...10.95

Anafre Bean Habanero Dip- 5 layers of beans, mole, spiced sour cream, queso blanco, pico de gallo, & chips...5.95

Jamaican Fritters- shrimp & cheese filled root fritters with curry sauce & pineapple salsa... 7.25

Open Face Fajitas

Served with corn tortillas, rice, beans, sour cream, salsa

Grilled Steak roasted veggies...16.95

Chicken onions, peppers, curry sauce...15.95

Slow Roasted Pork cilantro, tomato, onions, mole verde...15.95

Barolo Fish & Shrimp corn, greens, roasted peppers, mole sauce...17.25

Seared Organic Tofu - carrots, beets and mojo...14.95

Paquetez

...grilled flour tortilla wrap...

Plated with habanero mashed potatoes, beans, salsa

Add chile sauce & melted cheese on top 1.00

Fire Roasted Chicken green curry sauce, avocado, peppers, goat cheese blend...14.95

Sweet Potato roasted veggies, queso blanco, herbs, and curry sauce...13.95

Grilled Adobe Steak & Egg grilled onions, garlic, herb goat cheese, roasted veggies, fried egg and coconut-annatto sauce...16.25

Pork tomato, fruit chutney, queso blanco...15.95

Mexican-Caribbean Platos

Cuban Mojo Steak grilled onions, garlic mojo, bbq mushrooms, rice and beans...16.95

Jerk Chicken corn pimento relish, chipotle sauce, rice & beans...14.95

Veggie Plato seared organic tofu topped w/garlic mojo, herb goat cheese, beans, curry sauce and a chile relleno...15.25

Pork Relleno chile relleno stuffed with fontina cheese & our slow roasted pork. Topped with carrots, onion, orange-fennel sauce, queso blanco & rice & beans ...16.95

Quesadillas

Plated with rice, beans, salsa

Grilled Chicken roasted pepper, carrots, curry sauce, fontina cheese...14.95

Grilled Steak & Egg grilled onions, ancho pepper sauce, queso blanco & fried egg ...15.95

Mojo Organic Tofu herbed goat cheese, peppers, corn...13.75

Pork Quesadilla queso blanco, pineapple chutney, avocado sauce, onions, roasted peppers...15.95

Our chicken, steak & pork are all natural, hormone & Antibiotic free

We use local, Farside Farms, organic eggs.

Please alert your server if you have food allergies due to the eclectic nature of our cuisine the chef may substitute components of menu items at times.

To-Go orders will be assessed a 10% gratuity.

No separate checks for parties of 5 or more

Parties of 6 or more will be assessed an 18% gratuity.