

Small Plates

MEAT	CHICKEN NACHOS	10
	piled high w/ grilled chicken, red charred beans, cheddar jack, jalapeños, guacamole, sour cream	
	EMPANADAS	8
	1 w/ sofrito roasted chicken and 1 w/ skirt steak, chimichurri salsa	
	LOMO SALTADO*	10
stewed beef tenderloin, tomatoes, red onions, soy, shoestring fries		
	PORK BELLY QUESADILLA ⭐	11
stuffed w/ melted cheeses, pico de gallo, red charred beans, jalapeños, guacamole, sour cream		
	POZOLE SOUP	9
rich, fresh braised pork, guajillo chiles, garnished w/ red onions and sliced radish		
SEAFOOD	CEVICHE GF	11
	calamari, scallops, prawns, ginger, aji amarillo, leche de tigre	
	QUESADILLA DE CAMARONES	11
	stuffed w/ melted cheeses, gulf coast shrimp, sweet peppers, onions, spinach, guacamole, sour cream	
	BACON WRAPPED SCALLOPS	12
roasted scallops wrapped in applewood bacon, topped w/ queso fresco and dijon sauce		
	GAMBAS AL AJILLO	10
gulf coast shrimp in sherry wine, garlic, spanish paprika		
	BLUE CRAB STUFFED PIQUILLOS PEPPERS	10
stuffed w/ spanish peppers, topped w/ red pepper sauce, served w/ grilled bread		
VEGGIE	GUACAMOLE GF ⭐	10
	fresh avocado, tomatoes, chiles, onions, served w/ warm corn tortilla chips	
	ROASTED BRUSSELS SPROUTS GF	8
	tossed w/ toasted almonds and a touch of aged balsamic reduction	
	JALEPEÑO MAC & CHEESE BALLS	8
fried, served w/ chipotle sauce		
	QUESO FUNDIDO	9
blend of creamy white mexican cheeses, green onions, jalapeños, tomatoes, chives		

Traditional

SALADS	CAESAR SALAD GF	10
	blend of romaine and kale w/ made in-house garlic croutons, anchovies, parmesan	
	chicken	13
	steak*	15
	ahi tuna*	17
	SPINACH ROASTED BRUSSEL SPROUT SALAD GF	10
topped w/ sliced mushrooms, red onions, chopped eggs, applewood bacon, toasted almonds, roasted tomatoes, avocados		
	chicken	13
	steak*	15
	ahi tuna*	17
ENTRÉES	RICE BOWLS ⭐	
	deep bowl of brown or yellow rice, red charred beans, roasted green peppers, onions, salsa verde, cheddar jack, corn	
	chicken	13
	steak*	14
	carnitas	14
	shrimp	15
	GRILLED FAJITAS	
sizzling w/ yellow rice, red charred beans, roasted sweet peppers, sautéed onions, cheddar jack, pico de gallo, guacamole, sour cream		
	chicken	19
	steak*	22
	shrimp	23
	combo*	22

Sandwiches

ALL SANDWICHES SERVED W/ HOMEMADE FRENCH FRIES

EL MEXICANO BURGER*	13
jalapeño, avocado, lettuce, monterrey jack, roasted tomato mayo	
CHICKEN MILANESA SANDWICH	13
breaded chicken breast, avocado, monterrey jack, bacon, lettuce, tomato, chipotle mayo	
FAJITA PIILLY STEAK SANDWICH	13
marinated skirt steak, sautéed peppers, onions, cheese	
HUEVOS RANCHEROS SANDWICH	13
eggs, pork, red charred beans, melted cheese, green chili salsa sour cream	

Tacos

HAND MADE. 2 PER ORDER. HARD OR SOFT CORN OR SOFT FLOUR TORTILLAS. SERVED W/ LIME & SAUCES.

MEAT	BUFFALO CHICKEN	9
	roasted chicken, buffalo wing sauce, blue cheese crumbles	
	POMEGRANATE GLAZED SKIRT STEAK GF ⭐	10
	pickled red cabbage, spicy guacamole	
	ANCHO SHORT RIB GF ⭐	9
dry red wine, mexican crema, cilantro		
	BANH MI PORK GF	9
carrots, cucumber, daikon, spicy sriracha honey sauce		
	PORK BELLY GF ⭐	11
pineapple salsa slaw, piña colada crema		
VEGGIE SEAFOOD	BAJA FISH	10
	beer battered grouper, tangy coleslaw, taqueria guacamole	
	FRIED AVOCADO	8
dos equis battered, cabbage, smoked chile aioli, roasted corn		
	ROASTED ZUCCHINI GF	8
cabbage, red pickled onions, spicy sriracha sauce, cilantro		

EXECUTIVE CHEF: Mike Cordero ⭐ = DT Favorite GF = Gluten Free

To ensure food is served at its optimal temperature, plates are served as they are ready.

20% Gratuity will be added to parties of 6 or more

*Arlington County requires us to warn you that consuming raw or undercooked meats, seafood, or shellfish may increase the risk of food borne illness

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