

## BAR MESTIZO COCKTAILS 6.75

LATIN AMERICAN CLASSICS AND NOVOANDEAN CREATIONS

please see full list

## WINES BY THE GLASS 6.

### WHITES

2010 GRAFFIGNA PINOT GRIGIO RESERVA, SAN JUAN, ARGENTINA

Pears and citrus on the palate. Just the right balance between crispness and smoothness.

2011 MATUA VALLEY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Quite dry and bright with lime zest and minerals on the zingy finish.

### REDS

2009 PERRIN CÔTES-DU-RHÔNE-VILLAGES, RHÔNE VALLEY, FRANCE

Loads of luscious, un-oaked fruit on the palate. Medium-bodied and smooth on the finish.

2009 PALO ALTO RESERVA (CABERNET/CARMÉNÈRE/SYRAH), CHILE

Medium to fuller Cabernet Blend that pairs well with both lighter and richer tapas dishes.

## ANTICUCHOS SMALL 5. MEDIUM 10. LARGE 20.

### ANTICUCHO DE POLLO

marinated chicken kebobs, served with a spicy salsa de rocoto

### ANTICUCHO DE PULPO

grilled octopus kebob with rocoto and caper chimichurri

### ANTICUCHO DE CORAZÓN

marinated beef heart kebobs, served with a spicy salsa de rocoto

## TIRADITO 7.

### DE BETARRAGA

roasted red and golden beets, served with *ají verde al batán*, pickled vegetables and sesame oil

## OYSTERS 1.5/EACH

### WEST COAST/EAST COAST

freshly shucked and served on the half-shell