

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.

2009 SCHELLMANN GRÜNER VELTLINER, NIEDERÖSTERREICH, AUSTRIA

Über crisp, snappy grüner. Best on its own or with lighter tapas.

REDS

2010 RUTA 22 MALBEC, PATAGONIA, ARGENTINA

Juicy with a smooth, lush finish; packed with fruit. Highly versatile at the table.

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