

GLUTEN SENSITIVE MENU

***THESE ITEMS ARE NORMALLY PREPARED WITH GLUTEN,
HOWEVER, IT IS POSSIBLE TO BE SERVED WITHOUT.
PLEASE SPECIFY WITH YOUR SERVER!!!

LITTLE DISHES TO SHARE

LATINO SALAD \$10/with STEAK \$16

baby heirloom tomatoes, avocado, grilled sweet corn salsa, red onion, queso fresco, jalapenos, cilantro and lettuce w/ citrus vinaigrette

NACHOS DEL SOL \$13.50

crispy plantain chips topped with black beans, chorizo, queso fresco, pico de gallo, jalapenos, and sour cream

* STEAK AND CHORIZO CHURRASCO \$18

grilled meat skewers with Peruvian fingerling potatoes and chimichurri aioli

* CEVICHE de REINA \$15.50

lime-marinated shrimp, cucumber, fresh mango, sliced red onion, serrano and fresno chiles, cilantro, avocado, togarashi spice

* ***HOUSE OF WANG SALT & PEPPER SHRIMP \$18

wok-tossed shell-on jumbo shrimp with a spicy Sichuan pepper salt and plum sauce for dipping

TOSTADA DE TINGA \$15

smokey spicy chicken on crisp tostadas with queso fresco, sour cream, radish and shredded lettuce

QUESO FUNDIDO \$15/WITH CHORIZO \$17

molten cheese with sautéed mushrooms, pico de gallo, chile de arbol and tortilla chips

LOS DIABLOS \$13

hotzone devils-on-horseback! bacon-wrapped plantains with a mild sweet chili sauce

TIO PEPE'S TACOS

\$4 each | 3 for \$11 | 10 for \$30

BEEF BARBACOA TACOS

slow cooked beef seasoned with cinnamon and dried chile served with ancho-tomatillo salsa and pickled cabbage

CHICKEN TINGA TACOS

chicken with chipotle chiles, onions, roasted tomato, and cilantro & onion garnish

CARNITAS TACOS

slow cooked pork with salsa verde, onions, and cilantro

TACOS DE PESCADO

spice-rubbed & grilled mahi mahi, avocado crema, cabbage & carrot slaw, chiles & cilantro, corn tortillas

SIDES

STEAMED JASMINE RICE \$5

BLACK BEANS AND RICE \$5

BLACK BEAN SOUP \$5

CRISPY PLANTAINS \$5

FRIED BANANAS \$5

BIGGER DISHES

CUBAN PORK CRISIS \$28.95

an international flavor incident! citrus marinated pork slow roasted and set on top of jasmine rice and black beans, served with cabbage slaw, queso fresco and fried bananas

MOLCAJETE \$43

volcanic rock filled to the brim with grilled short ribs, chorizo, adobo chicken, pork loin, chihuahua cheese, spring onions, roasted jalapenos, salsas, guacamole and fresh tortillas

CHIANG MAI FRIED CHICKEN \$24.95

ginger-lemongrass marinated chicken fried crispy and served with tamarind glaze, jasmine rice, and a salad of cucumber and carrots

* SENEGALESE PEANUT CURRY

vegetable \$21/ chicken \$26/ beef \$28/ shrimp \$30
stewed sweet potatoes, yams, ginger and jalapenos in a spicy peanut and curry sauce served with fluffy jasmine rice

COCONUT SHRIMP CURRY \$31

shrimp with pineapple, red bell peppers, Thai red curry and jasmine rice

* FILIPINO SEAFOOD PAELLA \$38

jumbo shrimp, mussels, calamari and mahi mahi stewed together with a saffron-annatto rice, tomato and coconut water

SWINGERS PARTY PLATTER \$35

can't decide? Have both! a platter of slow cooked beef barbacoa and chipotle spiked chicken tinga served with Cuban black beans, guacamole, salsa and fresh corn tortillas

PHUKET NOODLES

regular \$21/ tofu \$24/ chicken \$26/ shrimp \$30

pad thai served with rice noodles, scallion, bean sprouts, egg and peanuts, tossed with fish sauce and tamarind

* MUY THAI SALMON \$39

roasted salmon atop an assortment of veggies, stewed in a coconut-green curry broth

SUSHI LOCO

* ***BUDDHA'S HAPPY TUNA ROLL \$23

maki roll with ahi, hamachi, and escolar rolled with avocado, jalapeno, and cilantro

* = flaming hot

EAT THE WORLD!

* please note: eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of foodborne illness. This risk increases with some medical conditions

CHINO LATINO