

APPETIZERS

Ceviche Mixto	\$9.00
Scallops, calamari and shrimp in our lime and passion fruit juice. Served with sweet yam puree and peruvian corn (Add plantain chips \$2)	
Brochetas de Camarón con Jamón	\$8.00
Pancetta wrapped black tiger shrimp skewer on a bed of fresh mango and black bean salad	
Conchitas con Gazpacho	\$8.00
Seared sea scallops on a bed of sweet banana and spicy peach sauce. Served with chilled gazpacho	
Lomo Picado con Limón y Menta	\$8.00
Beef tenderloin sautéed in our sweet lime mint glaze with celery and baby carrots. Served with homemade potato chips	
Plátano Verde	\$5.00
Crispy plantain chips served with guacamole and salsa fresca	
Ahi Latino Tartare	\$8.00
Fresh ahi tuna with ginger soy sauce, red onion, jalapeno and guacamole	
Calamar Frito	\$8.00
Fried calamari with garlic tomato aioli	
Crab Cakes	\$8.00
Dungeness crab cakes served with arugula and orange salad and chipotle aioli	
Maíz con dos Quesos	\$5.00
Corn on the cob served with two homemade pepper cheese sauces	
Pupusas del Mar	\$9.00
Two homemade cheese pupusas topped with grilled black tiger shrimp and lemon cabbage on a bed of tomato garlic sauce with baby shrimp	
Empanadas de Carne	\$7.00
Two beef empanadas served with jicama salad and roasted tomato salsa	
Ceviche de Camarones con Coco	\$8.00
Shrimp cooked in lemon juice with jalapeno, bell peppers and onions in our coconut ginger sauce	

SALADS

18th St.	\$7.00
Arugula, candied walnuts, sliced pears and crumbled blue cheese in lemon vinaigrette drizzled with a balsamic glaze	
Caesar	\$7.00
Romaine hearts with homemade croutons, parmesan cheese and homemade caesar dressing	
La Taza Salad	\$7.00
Mixed greens, cucumbers, red onions, tomatoes, feta, bacon, cranberries and roasted almonds tossed in a homemade vinaigrette	
Spinach Salad	\$7.00
Baby spinach, tomatoes, roasted balsamic red onion, feta, bacon, boiled egg in a homemade balsamic vinaigrette	
Remolacha Salad	\$7.00
Red and yellow beets with corn, tomato, walnuts, feta cheese, radish, pesto and avocado	
Mache and Crab Salad	\$11.00
Fresh crab on a bed of organic mache lightly tossed with red vinaigrette, blood orange, tomatoes and cucumber	

BURGERS

All served with a side of mixed greens or french fries

La Taza Burger	\$10.00
A 6oz. choice ground chuck patty served with hickory smoked bacon, cheese of your choice, lettuce, tomato, mayo and red onion	
Diamond Burger	\$10.00
A 6oz. choice ground chuck patty with grilled mushrooms, grilled onions, provolone cheese, lettuce, tomato and our house mayo	
Cali Veggie	\$9.00
Homemade veggie patty w/grilled onions, avocado, lettuce, tomato & basil mayo on a wheat bun	

ENTREES

Pollo La Taza	\$12.00
Half chicken, slow roasted in our La Taza marinade with mushrooms. Served with garlic mashed potatoes and steamed broccoli	
Chanchito Relleno	\$12.00
Roasted pork loin stuffed with crimini mushrooms and fontina cheese topped with mushroom gravy. Served with spinach mashed potatoes and sautéed veggies	
Salmon with Roasted Eggplant	\$14.00
Pan seared Atlantic salmon on a bed of roasted eggplant. Served with a lima bean, olive and feta cheese salad with honey vinegar dressing	
Ribeye Nicaraguan Style	\$16.00
8oz grilled ribeye steak topped with demi-glaze. Served with gallo pinto, fried cheese and grilled asparagus	
Ahi Tuna	\$13.00
Seared ahi tuna on a bed of sautéed bell peppers, potato and corn with green peppercorn reduction	
Mojito Steak	\$14.00
Cubed beef tenderloin sautéed in our mojito sauce with green beans, bell peppers, cabbage, onions and bacon bits. Served with crispy plantain and rice	
Butterfish en Salsa Blanca	\$16.00
Pan roasted butterfish with purple ginger mashed potatoes, grilled asparagus and champagne cream sauce	
Chuleta de Cerdo	\$13.00
Pan seared pork chop cooked well, topped with cranberry demi-glaze. Served with sweet mashed yams and sautéed asparagus, peruvian corn and carrot medley	
Pollo al Romero	\$12.00
Half chicken, slow roasted with kalamata olives, lemon and fresh rosemary. Served with sautéed baby spinach and roasted potatoes	
Carne Asada con Salsa Verde	\$13.00
Grilled skirt steak topped with our lime tomatillo sauce. Served with parsley rice, grilled green onions and baby carrots	
Cochinita Pibil	\$13.00
Slow roasted pulled pork on a banana leaf. Served with curtido, lemon marinated red onions, tortillas and habanero sauce	

SIDE ORDERS

Yucca Fries	\$4.00	Vegetable Medley	\$4.00
Soup of the Day	\$4.00	Sweet Potato Fries	\$4.00
Side Salad	\$5.00	Garlic Almond Green Beans	\$4.00

Parties of 6 or more - 18% gratuity included