



LUNCH COMBOS

(MON-FRI | 11AM-2PM)

pupusa fillings: revuelta (bean, cheese, ground pork) or cheese

- #1 **Pupusa Duo** - 2 pupusas (choose filling), rice, beans, curtido, aguas fresca \$10
- #2 **Pollo Guisado** - Traditional chicken stew with carrots & potatoes, Salvadorian rice and corn tortilla \$10
- #3 **Bistec Salvadoreño** - Steak topped with tomatoes, onions & peppers, Salvadorian rice \$10

PUPUSAS

Traditional Salvadorian tortilla with filling served w/curtido (pickled cabbage)

Choose tortilla: Corn \$2.50 each • Rice Flour \$3.50 each

filling options:

- bean & cheese
- chicharrón (ground pork) & cheese
- revuelta (bean, cheese & chicharrón)
- zucchini, jalapeno & cheese (add \$1)
- loroco & cheese
- chorizo salvadoreño (add \$1)
- carne asada & cheese (add \$1)
- carne asada, chicharrón & cheese (add \$1.50)
- pollo & cheese (add \$1)
- pollo, beans & cheese (add \$1.50)
- pollo, spinach, cheese (add \$1.50)

ENTREES

All dishes and sauces made with homemade ingredients

Pollo Guisado

Traditional chicken stew with carrots and potatoes served with Salvadorian rice and corn tortilla \$11.50

Bistec Salvadoreño

Steak topped with tomatoes, onions & peppers served with beans & rice \$12.50

Ruth's Chicken Salad

Grilled chicken breast, romaine lettuce, spinach, tomato, onion, cheese, tortilla chips, cilantro, dried cranberries, cucumber, chipotle lime dressing \$8.50

Yuca Frita

Fried yuca root, crispy chicharrón with homemade tomato sauce and cabbage \$7.50

Caldo de Res

Beef stew with sliced plantain, corn, yuca, chayote, carrots, cilantro, onions, cabbage, celery in a beef & tomato broth \$11.75

Caldo de Gallina (Thurs & Sat only)

Traditional chicken soup with chayote, celery, carrots, zucchini, mint, and cilantro served with a side of grilled chicken \$12

TAQUERIA

meat options: beef, carnitas, pollo, lengua

Taco

Choice of meat with cilantro, onions, radish, salsa \$1.75
(avocado & sour cream +\$0.75)

Burrito

Choice of meat, casamiento, cheese, cilantro, avocado & sour cream \$8.50 (veggie/\$6)

Quesadilla

with sour cream
cheese \$4.50 • meat \$5.75

Papusa Guarache

jalapeño & cheese pupusa topped with refried beans, asada, queso fresco, cream, lettuce, and avocado \$5/each

Ceviche de Pescado*

basa, lime, tomato, cucumber, cilantro, red onions, carrots on a crispy tostada \$5 (*served raw)

SALVADORIAN BREAKFAST

numbered dishes served with corn tortillas

#1 Two scrambled eggs, peppers, tomatoes, onions, fried plantain, beans, queso fresco, crema salvadoreña \$8.50

#2 Huevos Rancheros, casamiento, queso fresco, fried plantain, crema salvadoreña \$9.50

#3 Two eggs scrambled with loroco, peppers, onions, casamiento, platanos fritos \$9.50

#4 Fried plantain, crema salvadoreña, refried red beans, queso fresco \$7.50

Breakfast Burrito

Ham, chorizo, bacon, egg, cheese, potatoes, sour cream, pico de gallo \$6

Tamal de Elote

Salvadorian sweet corn tamale, crema salvadoreña \$3.50

Tamale de Pollo (a la carte) \$4.00

Platano Fritos

Whole, fried plantain served with condensed milk or crema salvadoreña \$2.50

SWEETS

Canoa - Whole fried plantain filled with pudding and cinnamon \$4.50

Empanada de Platano - mashed plantain filled with rice pudding \$5.50 (limited availability)

BEVERAGES

Chocolate Caliente (16oz) \$3.50

Atole de Elote

(16oz)
sweet corn drink with cinnamon
(served warm) \$4.50

Aguas Frescas (24oz.) \$2.75

rotating flavors: tamarindo, jamaica, ensalada de fruta, arrayán guava, horchata (ask for details)

Freshly Squeezed Orange Juice (24oz) \$6