



sip.bite.share

06.06.08

4447 n. central expressway, suite 100 dallas tx. 75205
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CENADURIA
& PIQUEOS

Ensalada salads

tropical rice & arugula salad radish, tomato, celery, plantains, grilled radicchio & ginger lime aji amarillo dressing	NINE fifty
chicken pork turkey shrimp	TEN fifty ELEVEN fifty
pulled turkey & dried cherries green apples, walnuts, white cheddar, evoo & lime-mustard vinaigrette	TWELVE fifty
street stand raw vegetables jicama, raddish, cucumber, chile-limon, salt	SIX fifty
chicken & greens grilled chicken, mixed greens, jicama, raddish, cucumber, celery, avocado, tomato, bacon, lime-mustard vinaigrette	TWELVE twenty-five no chicken 7.75
berros & calamares watercress, arugula, crispy calamari aji amarillo dressing	TWELVE
pollo & espinaca chicken, baby spinach, mushroom, goat chese, red onion, sesame seed, bacon-lime vinaigrette	TWELVE



“Somewhere
between dinner and drink
lie the friendships of our lives”

Familia

HOSTESS	MARIANA, KAREN, ELMA
SERVERS	ADOLFO, CARMEN, NIDIA A., CESAR, ALEX S, CHRISTIAN STEFANNY
BEST SERVER 2007	THE RACE IS ON
BAR CHIEF	IVAN RIMACH
BAR CHEFS	BRAULIO, EDUARDO, LUIS, ANTHONY
SERVICE ASSISTANTS	YAHIR, HUGO
EXPO	SONIA, ANA
EXECUTIVE CHEF	JULIA LOPEZ
COCINEROS	ABEL, HERIBERTO, PEDRO ANTONIO, ARACELI, EMISAEI MARISA, EMILIANO, MALTER ALEJANDRO, JAVIER, ALEXIS
DISH ENGINEERS	JOEL LOPEZ
CASTING DIRECTOR	VERONICA, NOHEMI
PASTRY ANGELS	CHARLIE BOY
BEAN COUNTING & ADM.	MARK KNAUER
ART DIRECTED BY	GOYNE BARBARIN LLC.
ASSEMBLED BY	TRACTORBEAM
BRAND IMAGE BY	KATHERINE SANTANA
TYPE SETTING	IAN COLE
PHOTOGRAPHY	JUAN C. SIFUENTES
EXEC. PRODUCER	JESSE J. VERGHESE
PRODUCTION SUPERVISOR	DUNI, “TACO” & BRANDON BORGA
PRODUCED & DIRECTED BY	

contemporary street food
of Mexico and Peru

consuming raw undercooked
meats, poultry, seafood, shellfish,
or eggs may increase your
risk of foodborne illness

please no splits, no substitutions
we accept visa, mc, amex, diners
discover & cash, please no personal
checks & no more than 5 cc per group

Sides savory to complement

share family style

3 cheese queso Verde cup 3.00 bowl 7.50		guacamole w/chips lime - avocado classic	4.95
butter - corn rice basmati rice, butter, white corn, lime	3.95	chifle, green plantains crispy green plantains w/ mango salsa, free refills	3.95
green rice basmati rice, tomatillo	3.95	yucca fries steamed then crisped yucca	3.95
frijoles charros or refried whole stewed or refried pinto beans	4.95	camote or potato fries sweet potato fries or potato frittes	3.95
sweet plantains ripe sauteed plantains	4.95	1/3 white corn on the cob dressed w/cream, cotija cheese & chile	1.95
vegetables today's selection	4.95	arepa crusted crispy calamari	7.75
rajas con queso poblano & red peppers, cream, cheese	4.95	sauteed calamari calamari, clams, garlic, parsley, wine	7.75
chiles toreados seared serranos, onions, cilantro	3.95	guiso de hongos plancha grilled mushrooms with garlic and herbs	7.75
salchipapas con queso o rosacrema potatoes, sausage, cheese or pink sauce	4.95	tortillas 2 hand made large flour tortillas	1.25
house salad mixed greens, house vinaigrette	4.95	chips and salsa free refills	2.50
cebollitas de cambray grilled green onions, salsa arriera	3.95	salsas <small>no charge w/ food</small> borracha, mango, pineapple, tomatillo cruda, roasted tomatillo	

we crisp all of our foods in a peanut canola oil blend

to begin

savory Bites

share family style

VOLCANES baked corn tortilla, avocado, beans, salsa, asadero cheese and choice of meat	
lobster	NINE seventy-five
shrimp pork	SEVEN seventy-five
PERUVIAN TIRADITOS thinly sliced fish w/ peruvian sauces	
hamachi yellow tail or tuna	SEVEN fifty
PERUVIAN CEBICHE lime, aji marinated diced fish	
today's chef's choice	EIGHT fifty
PERUVIAN POTATO CAUSAS	
smoked salmon smoked salmon, escabeche	NINE seventy-five
shrimp grilled shrimp, escabeche	NINE seventy-five
crispy calamari arepa crusted calamari, escabeche	EIGHT seventy-five
mixed one of each	TEN twenty-five
ANTICUCHOS peruvian brochette w/ complementing sauce	
pork tenderloin chicken breast	EIGHT ninety-five
shrimp	NINE seventy-five
3 FLAUTAS thin rolled crispy tortillas served w/ sauces & avocado	
roasted chicken potato	SEVEN twenty-five
duck confit	NINE twenty-five

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TACOS DE CANASTA

3 corn or 2 flour tacos served in a napkin basket

today's guiso	EIGHT seventy-five
beef tenderloin, cheese & avocado	TWELVE seventy-five
pork carnitas	NINE seventy-five

GRINGAS

menonita cheese and choice of filling

ribeye & wild mushrooms 2 flour or 3 corn grilled tortillas	ELEVEN ninety-five
chicken, grilled onions, spinach, goat cheese flour tortillas only	NINE seventy-five
shrimp 3 corn tortillas	TEN seventy-five

SARTEN ENCHILADAS

choose a sauce:

enmoladas, mole sauce | verdes, roasted tomatillo
enfrijoladas, pinto bean sauce. add rice & beans \$3.50

chicken	NINE seventy-five
chicken & shrimp	ELEVEN seventy-five
lobster	THIRTEEN
lobster & shrimp	FIFTEEN fifty

3 CRISPY TACOS

pineapple pico de gallo, cabbage, jicama

beef picadillo	SEVEN twenty-five
tempura crispy shrimp	NINE seventy-five

BURRITOS/WRAPS

veggies beef picadillo	EIGHT fifty
cheese & bean deshebrada pulled pork	

share family style

ASADAS

served on an iron skillet. add rice & beans \$3.50

cordero lamb chops w/camote fries	SIXTEEN fifty
pescado today's fish	MARKET PRICE
arrachera prime skirt steak	SEVENTEEN fifty
chuleta today's cut	MARKET PRICE
tablitas thinly sliced beef ribs	FIFTEEN fifty
pollo chicken breast & cheese rajas	FOURTEEN seventy-five
parrillada chicken breast, prime skirt steak tablitas, pork sausage, salsas & tortillas serves two	THIRTY EIGHT fifty

DISCADA NORTEÑA

served with special salsas, tortillas & garnishes

ribeye & wild mushrooms	SIXTEEN fifty
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PERUVIAN SALTADOS

peruvian stir-fry, choice of potato frites, yucca or rice

beef tenderloin pork chicken	THIRTEEN fifty
seafood (saltado macho)	TWENTY THREE

AJI DE GALLINA

stewed chicken, aji amarillo sauce,
basmati rice, potatoes & walnuts

CHAUFA CHINO LATINO RICE

peruvian fried rice served in a banana leaf

pork chicken vegetables	NINE seventy-five
mixed seafood	TWELVE seventy-five