

RAW BAR

HAMACHI TIRADITO (GF)	16
Heirloom tomato jam, peppermint infused olive oil, lemon zest, roasted pignolis, crispy quinoa	
CEVICHE MIXTO (GF).....	15
Scallops, pulpo, squid, cucumber, avocado, cilantro, aji amarillo leche de tigre	
ESCABECHE DE PULPO (GF).	17
Chorizo colorado, scallions, capers, cilantro, grape tomatoes, chipotle hummus	
EL SALMON BRULEE (GF)	16
Verlasso Salmon tartar, fromage brulee, strawberry & ginger leche de tigre, micro bull blood greens	
CRUDO TASTING.....	30
Chef's selection of three from above	

\$1 OYSTERS

EMPANADAS

two per order

8

DE CARNE

Argentinean style ground beef, hard boiled eggs, hydrated golden raisings, cumin, chimichurri

DE MAIZ (V)

creamy corn, Manchego cheese

RANCHERA

braised pork, black beans, cotija cheese, chipotle peppers, roasted corn, cilantro

SEASHORE

creamy spinach, Maryland lump crabmeat

MAIN SELECTION

MUSSELS	23
Corn on the cob, hard boiled egg, chorizo, garlic potato wedges, cilantro, white wine and tomatoes	
BLACK PEPPER SPAGHETTI BOLOGNESE...17/25	
Handmade pasta, ground meats, onions, celery, carrots, tomato sauce	
SANGRIA BRAISED SHORT RIB.....	26
Truffle creamy polenta, mushrooms ragu	

STARTERS

EL GUACAMOLE (V) (GF)	10
Hass avocado, tomato, onion, cilantro, cotija cheese, corn tortilla chips	
QUESO FUNDIDO.....	10
Chihuahua cheese, spanish chorizo, caramelized onion, toasted bread	
LOBSTER TAQUITOS (4).....	17
Crispy wonton shells, grilled pineapple, avocado cream, spicy Kewpie mayo	
LOBSTER & BAKED EGG (GF).....	17
Fresh Maine lobster, frame baked egg, herbs, crema de blue cheese, fresh cream, truffled scented toasted bread	

SOUP & SALADS

Add: Salmon, Shrimp, Chicken or Steak.....7

CHICKEN NOODLE SOUP.....	10
Poached egg, yuca, corn, carrots, green peas scallions, aji amarillo	
GRILLED CAESAR (V) (GF).....	11
Grilled romaine, tomato confit, Dominican fried cheese croutons, pickled radishes, Caesar dressing, anchovy salt	
WARM FARRO (V)	11
Farro, parsnips, beets, feta cheese, cherry tomatoes butternut squash, orange maple vinaigrette	
BABY KALE	11
Carrots, beets, red onion, grilled corn, manchego cheese, deviled eggs, pomegranate molasses vinaigrette	

LUNCH SANDWICHES

CHOICE OF CIABATTA BREAD, FRENCH BAGETTE, 7 GRAIN BREAD
SANDWICHES ARE SERVED WITH FRENCH FRIES OR SALAD

FRIED CHICKEN.....	12
caramilzed onions, lettuce, tomato, fried egg, mozzarella cheese, chipotle mayo	
MILANESA.....	12
Latin style country fried steak, lettuce, tomatoes, onions, fried egg, mozzarella cheese, avocado-jalapeno aioli	
GRILLED SALMON.....	12
Verlasso Salmon, lettuce, tomato confit, onions. chipotle mayo	

LAS TABLAS

PERFECTLY GRILLED PROTEINS ARE ACCOMPANIED BY 5
SEASONAL VARIETY OF "CAZUELITAS" TASTING

HANGER STEAK 12oz.....	29
Certified Black Angus, Domestic	
BONELESS CHICKEN BREAST.....	24
Organic	
VERLASSO SALMON 8oz.....	29
Patagonia, Chile	

CAZUELITAS

EGGPLANT CHAMBOTA | RUSSIAN POTATO SALAD | CELERY ROOT GRATIN | GRILLED BROCCOLI RABE | CHIMICHURRI SAUCE

(V) VEGETARIAN | (GF) GLUTEN FREE

Named for the general stores found throughout South America, La Pulperia will offer Carlos & Lucas' simple yet refined food from the countries of Latin America, with European influences from places like Italy and Spain.

CHEF: CARLOS BARROZ

NO SUBSTITUTIONS

PARTIES OF 6 OR MORE 20% GRATUITY WILL BE ADDED