



## **SALAD**

### **Pear and Arugula half 4.50 whole 8**

Point reye's blue cheese, sun flower seeds, prickly pear vinaigrette

### **Chipotle grilled prawn salad 10**

Avocado, papaya, baby greens, chipotle lime vinaigrette

### **Carne Asada Salad 12**

Grilled marinated flank steak, avocado, onions, cilantro  
Papaya seed vinaigrette

## **SOUP**

### **Gazpacho 4**

### **Gazpacho 10**

Chilled with grilled gulf prawns

## **OCEAN STARTERS**

### **\*Ceveché 14**

Clams, calamari, octopus, tuna, sea bass, shrimp, marinated  
Lemon, lime and orange juice, aji pepper, cilantro, onion, celery  
Served on toasted De Leon corn tortilla

### **Chorizo steamed clams 10**

Sweet onions, Hominy, tomatillo, ancho chile, peppers, fresh cilantro

### **Cilantro-lime steamed clams 10**

Garlic white wine sauce finished with butter

## **GULF PRAWNS**

### **Grilled Jolokia prawns 12**

Extremely hot!!!!!! Cilantro mango coulee

### **Grilled Smoked Paprika Prawns 12**

Tequila lime aioli

### **Bacon Wrapped Prawns 12**

Chive crème fraiche

## **SMALL PLATES**

### **Wild Boar Ribs 10**

Moxie Chipotle bbq sauce, Napa valley slaw, lime and cilantro

## **T A C O S**

**Served with DeLeon Tortillas, rancho beans or Cuban black beans and DeLeons rustic rice**

### **Carne Asada 14**

Grilled Steak, Onions, Cilantro

### **\*Grilled Blackened Ahi Tuna 16**

Jicama, Tomato, Onions, Cilantro, Lime Crème Fraiche

### **Grilled Chipotle Mahi Mahi 16**

Grilled marinated flank steak, Avocado, Onions, Cilantro, Lime Crème Fraiche  
Papaya seed vinaigrette

### **Grilled Ancho Chile Chicken 12**

Onions, Cilantro, Tomato, Lime Crème Fraiche

## **S E A**

### **Peruvian Seafood Cioppino 18**

Clams, Octopus, Tuna, Calamari, Sea Bass, Lobster, Bermuda sweet onions, Purple potato, aji pepper, Fennel in  
Tomato saffron broth.

### **Lobster Paella 21**

Chorizo sausage, Clams, Calamari, Prawns, tuna, chicken, saffron risotto in rich seafood stock

### **\*Blackened Ahi Tuna Oaxaca Style 18**

Lime butter sauce, Cilantro pesto, Coconut rice

### **\*Seared Sea Scallops 23**

Grilled polenta, Papaya, jicama relish, Agave drizzle, Grilled asparagus

## **L A N D**

### **\*Wild Boar Chile Verde 14**

Slow cooked boar simmered in tomatillo sauce, peppers, onion and fresh herbs, Rancho beans, DeLeon rustic  
rice and tortillas

### **Braised Short Rib 18**

Short rib braised in tequila, cactus, tomatoes, in a rich beef stock, Peruvian mashed potatoes

### **Agave Grilled Carne Asada 18**

Cuban black beans, DeLeon rustic rice and tortillas

### **\*Grilled Angus New York Steak 28**

Ancho roasted Peruvian potatoes, oaxacan black mole demi glaze

### **Roasted Breast of Duck 23**

Habanero chili glaze, chorizo sausage risotto, tomatillo lime sauce.

\*consuming raw or undercooked ingredients may increase your risk of food borne illness