

# GLUTEN SENSITIVE MENU

\*\*\*THESE ITEMS ARE NORMALLY PREPARED WITH GLUTEN,  
HOWEVER, IT IS POSSIBLE TO BE SERVED WITHOUT.  
PLEASE SPECIFY WITH YOUR SERVER!!!

## LITTLE DISHES TO SHARE

LAMMA ISLAND SALTY SQUID \$13  
South China Sea-style with spicy pepper salt

NACHOS DEL SOL \$12  
crispy plantain chips topped with black beans, chorizo, queso fresco and pico de gallo

STEAK AND CHORIZO CHURRASCO \$17  
grilled meat skewers with Peruvian fingerling potatoes and chimichurri aioli

POTATO SOPEAS \$10  
"little boats" made from potato and masa dough. filled with goat cheese and your choice of black beans or chorizo. topped with herb salad, queso fresco and chile de arbol

\*MAHI MAHI KINILAW \$15  
coconut and lime marinated mahi mahi with red onion, chilis, radish, cilantro, and togarashi

\*\*\*HOUSE OF WANG  
SALT & PEPPER SHRIMP \$18  
wok-tossed shell-on jumbo shrimp with a spicy Sichuan pepper salt and plum sauce for dipping

TOSTADA DE TINGA \$13  
smokey spicy chicken on crisp tostadas with queso fresco, sour cream, radish and shredded lettuce

QUESO FUNDIDO \$14/WITH CHORIZO \$16  
molten cheese with sautéed mushrooms, pico de gallo, chile de arbol and tortilla chips

\*TACOS DE PESCADO \$17  
spice-rubbed & grilled mahi mahi, avocado crema, cabbage & carrot slaw, chiles & cilantro, corn tortillas

EDAMAME \$8  
steamed and tossed with togarashi spice

## TIO PEPE'S TACOS

\$4 each | 3 for \$10 | 10 for \$30

BEEF BARBACOA TACOS  
slow cooked beef seasoned with cinnamon and dried chile served with ancho-tomatillo salsa and pickled cabbage

CHICKEN TINGA TACOS  
chicken with chipotle chiles, onions and roasted tomato

CARNITAS TACOS  
slow cooked pork marinated in coca cola and oj. served with salsa verde, onion, cilantro

## SIDES

STEAMED JASMINE RICE \$5  
STICKY RICE \$5  
BLACK BEANS AND RICE \$5  
BLACK BEAN SOUP \$5  
CRISPY PLANTAINS \$5  
FRIED BANANAS \$5

## BIGGER DISHES

CUBAN PORK CRISIS \$28  
an international flavor incident! citrus marinated pork slow roasted and set on top of jasmine rice and black beans, served with cabbage slaw, queso fresco and fried bananas

MOLCAJETE \$39  
volcanic rock filled to the brim with grilled short ribs, chorizo, adobo chicken, pork loin, chihuahua cheese, spring onions, roasted jalapenos, salsas, guacamole and fresh tortillas

CHIANG MAI FRIED CHICKEN \$27  
ginger-lemongrass marinated chicken fried crispy and served with tamarind glaze, jasmine rice, and a salad of cucumber and carrots

COCONUT SHRIMP CURRY \$30  
shrimp with pineapple, red bell peppers, Thai red curry and jasmine rice

SEAFOOD PAELLA \$38  
jumbo shrimp, mussels, calamari and mahi mahi stewed together with a saffron-annatto rice, tomato and coconut water

\*SWINGERS PARTY PLATTER \$34  
can't decide? Have both! a platter of slow cooked beef barbacoa and chipotle spiked chicken tinga served with Cuban black beans, guacamole, salsa and fresh corn tortillas

PHUKET NOODLES  
regular \$19/ tofu \$22/ chicken \$24/ shrimp \$28  
pad thai served with rice noodles, scallion, bean sprouts, egg and peanuts, tossed with fish sauce and tamarind

GRILLED MAHI MAHI MOQUECA \$21  
char grilled fresh mahi mahi in a Bahian-style coconut stew with peppers, tomatoes, greens and rice

## SUSHI LOCO

\* \*\*\*BUDDHA'S HAPPY TUNA ROLL \$22  
maki roll with ahi, hamachi, and escolar rolled with avocado, jalapeno, and cilantro

\* \*\*\*SPICY MANGO SHRIMP CATERPILLAR \$22  
poached shrimp with avocado, kaiware, tobiko

\* = flaming hot

EAT THE WORLD!

\* please note: eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of foodborne illness. This risk increases with some medical conditions

CHINO LATINO