



STARTERS

CAMARONES SALTEADOS — 16

Tossed in Spicy Whiskey Butter Sauce

CEVICHE — 14

Daily Catch, House Leche, Cilantro + Veggies

AREPAS Y HABICHUELAS — 10

Traditional Red Bean Puree served with Homemade Coconut Arepas (V)

GRILLED PULPO — 16

Peruvian Style Octopus over Causa Potatoes, Bean + Chorizo Purée

SPARE RIBS — 16

Black Vinegar Sauce + Pickled Peppers

EGGPLANT — 16

Dusted in Corn Starch + Fried to Perfection. Served with Marinara (V)

ENSALADA DE LA CASA — 12

Locally Harvested Greens, Pickled Onions, Tomatoes + House Citrus Vinaigrette (V)

SOPA DEL DÍA — 10

Chef's Creation

BOLITAS DE QUESO — 9

Fried Edam Cheese Balls (V)

STEAK CUTS

BLOK STRIP — MKT

Signature Cut. Wood Fired. Served over Aligot Potatoes + Seasonal Sautéed Veggies

THE COWBOY — MKT

22 Ounce Bone in Rib Eye. Your Choice of Two Sides.

MAINS

PASTA — 20

Sautéed, Seasonal Vegetables + Queso in a Creamy Salsa Blanca
+ Langosta...10 + Pollo...5

EL CHOP — 28

Wood Fired, 10 Ounce Pork Chop, Gandules Risotto, Pico

EL CATCH — 28

Wood Fired Dorado over Mofongo in a Miso Broth con Peppers + Onions

FISH TACOS — 17

Grilled Mahi, Pickled Red Cabbage, Avocado, Spicy Aioli.

BLOK BURGER — 16

Wood Fired Angus, Cheese, LTO + Fries
+ Bacon...2

THE VEGETARIAN — MKT

Chef Inspired. Always Changing.

SIDES

YUCA MOFONGO CAKE — 7

GANDULES RISOTTO — 7

ALIGOT POTATOES — 6

SEASONAL SAUTÉED VEGGIES — 8

GRILLED CORN ON THE COB — 5

FRENCH FRIES — 5

SIDE SALAD — 6

PASTA CON SALSA BLANCA — 6

GRILLED TOAST — 3

FINISH

CHURROS — 11

GUAVA BREAD PUDDING — 11

KITCHEN BEERS — 6

PLEASE. IF YOU EAT TOGETHER, PAY TOGETHER. NO SEPARATE CHECKS. SERIOUSLY. EVER.
GRATUITY IS VITAL TO THE LIVELIHOOD OF OUR TEAM. PLEASE TIP YOUR WAITSTAFF. PARTIES OF 6 OR MORE WILL BE CHARGED A SERVICE CHARGE
EQUAL TO 20% OF THE TOTAL BILL.