

# PLACITA

## STARTERS

### CEVICHE 18

DAILY CATCH, MADE PERUVIAN STYLE WITH LECHE DE TIGRE + SERVED WITH GRILLED CORN, SWEET POTATO PUREE + LOCAL ROOT VEGETABLE CHIPS (GF)

### PULPO 18

WOOD FIRED + SERVED OVER CONFIT GRATIN POTATOES + DRIZZLED WITH CHILI HERB OIL (GF)

### GAMBAS AL AJILLO 17

FOUR HEAD ON PRAWNS TOSSED IN GARLIC BUTTER SAUCE + SERVED OVER CIABATTA TOAST

### AREPAS Y HABICHUELAS 10

TRADITIONAL RED BEAN PUREE SERVED WITH HOMEMADE COCONUT AREPAS (V)

### SOPA DEL DÍA 10

CHEF'S CREATION

### ENSALADA DE LA CASA 14

LOCALLY HARVESTED GREENS + HERBS, TOMATOES, PEPPERS + FETA IN AN OREGANO DRESSING (GF)  
+ ADD GRILLED CHICKEN BREAST + 7

### CROQUETTAS 10

QUESO DE PAIS, BREADED + DEEP FRIED + SERVED WITH MISO GUAVA SAUCE

### PORK BELLY 16

BRAISED AND TOSSED IN BLACK VINEGAR SAUCE

## STEAK CUTS

### BLOK STRIP MKT

SIGNATURE CUT. WOOD FIRED. SERVED OVER GARLIC MASH POTATOES + SEASONAL SAUTÉED VEGGIES

### THE COWBOY MKT

22 OUNCE BONE IN RIB EYE. YOUR CHOICE OF TWO SIDES.

## MAINS

### EL CATCH 30

WOOD FIRED DORADO OVER COCONUT BASMATI RICE, TOPPED WITH SPICY TROPICAL CHUTNEY (GF)

### PORK OSSO 40

TENDER BRAISED SHANK OVER MAMPO RISOTTO TOPPED WITH A TRADITIONAL CHIMICHURRI.

### PASTA 22

SAUTÉED, SEASONAL VEGETABLES + QUESO IN A CREAMY SALSA BLANCA  
+ ADD SHRIMP + 10 ADD POLLO + 7

### THE VEGETARIAN MKT

CHEF INSPIRED. ALWAYS CHANGING.

### BLOK BURGER 18

WOOD FIRED ANGUS, CHEESE, LTO + FRIES

### FISH TACOS 17

GRILLED MAHI, PICKLED ONIONS, SHREDDED CABBAGE, + AVOCADO

## SIDES

### SEASONAL SAUTÉED VEGGIES 9

### MAMPO RISOTO 8

### MAC N CHEESE 6

### ROASTED GARLIC MASH 7

### AREPAS (5) 5

### ELOTES 6

### FRIES OR TOTS 5

### GRILLED TOAST 3

### ENSALADA 6

## FINISH

### CHURROS 11

### KITCHEN BEERS 6

### TRES LECHES 11

(V) = Vegetarian (GF) = Gluten Free

Gratuity is Vital to the Livelihood of our Team. Please Tip Your Waitstaff.