

CALIENTE GRILL

Restaurant Week 2023 Feb 25 - Mar 5

Dinner Menu \$39.95

Appetizers - Choose one

Salvadorean Tasting A pupusa, yucca served with curtido & salsa.

Ceviche Mixto fish, shrimps, octopus, and calamari.

All marinated in fresh citrus juice, house seasonings, served with red and white onions, and cilantro. Served with the famous "tigers milk", corn & sweet potatoes.

Coctel de Camarones Shrimps are chilled in a creamy house dressing. Mixed with onions, cucumbers, tomatoes, cilantro, and avocado.

Entree - Choose one

Pescado a lo Macho

Fried fish in a hearty and slightly spicy seafood sauce with a mixture of shrimp, squid, clams and mussels served over white rice, that has modest origins in the fishing communities of Peru and is very popular all along the coast. Pescado a lo Macho is the maximum expression of the richest flavor of the Pacific Ocean created by Peruvian hand.

Lomo Saltado

A mixture of two cultures: Chinese and Peruvian. marinated beef strips, ginger, red onions, bell peppers, Peruvian peppers and other ingredients. Served with white rice and fresh potatoes.

Churrasco con Chimichurri

Grilled sirloin steak thick cut, a Mexican sausage, served with vegetables, rice, pickled red onions, and chimichurri.

Parrillada Caliente

Grilled steak, chicken and chicharrones (fried pork) over yucca with sizzling onions and peppers, topped with pico de gallo. House dressing on the side.

Mexican Enchiladas

Corn tortillas filled with your choice of protein, topped with our homemade Oaxaca mole or green tomatillo sauce, homemade-queso fresco, sliced onions and sour cream.
Served with rice and beans. Choice of Steak Chicken Vegetarian Cheese

Dessert - Choose one

Caramel Flan

Tres Leches

Chef Choice Specialty

Splitting on this menu and substitutions are not available. No Valid with any other promotions or discounts.