



Para Picar

Empanadas de carne	\$2.65
Pasteles de pollo	\$3.00
Papa rellena de carne.....	\$3.00
Chicharron con arepa.....	\$4.99
Chorizo con arepa.....	\$4.00
Morcilla con arepa.....	\$6.00



Natural Juices

Jugos Naturales

Maracuya.....	\$3.15
Lulo	\$3.15
Guanábana Fresa.....	\$3.15
Mango	\$3.15
Mora.....	\$3.15
Jugo de Naranja.....	\$6.99
Limonada de Coco.....	\$3.99



Panadería y Pastelería

Buñuelos	\$2.00
Pandequeso	\$2.00
Pandebono	\$2.00
Croasan	\$2.85
Pan Tres Quesos	\$3.00
Hojaldrado de Pollo	\$2.75
Pasteles de Guayaba	\$2.75
Palo de Queso con Salsa Piña	\$3.00
Churro	\$3.00
Pasteles de Arequipe	\$2.75
Pan de Leche	\$2.00
Pastel Jamón y Queso	\$3.00
Pan Hawaiano	\$3.50

Bakery & Pastries



Cakes & Desserts

Repostería

Red velvet cake.....	\$6.00
Tiramisu.....	\$6.00
Cheese cake flavors.....	\$6.00
Crème brulee cheese cake.....	\$6.00
Arroz con leche y arequipe.....	\$6.00
Carrot cake.....	\$6.00
Tres leches.....	\$6.00



Breakfast

Desayunos

Calentado Paisa.....\$13

Rice and beans mixed, scrambled eggs with Spanish sofrito, corn cake, Colombian cheese, choice of chorizo or pork belly.

Huevos Rancheros.....\$10

Scrambled eggs, Spanish sofrito, Colombian sausage, corn cake and Colombian cheese.

Huevos al Gusto.....\$8

Eggs any style served with corn cake and Colombian cheese.

Rice and Eggs.....\$8

Scrambled eggs, Spanish sofrito, and rice all mixed together.



Hot Drinks

	Md.	Lg.
Coffee Regular	\$2.50	\$2.75
Cappuccino	\$3.50	\$3.99
Cafe Latte	\$3.50	\$3.99
Chocolate	\$1.99	\$2.50
Aguapanela.....	\$1.50	\$2.00
Espresso.....		\$3.50



Organic Specialty Tea

Piña Colada	\$3.99
Almond Elixir.....	\$3.99
Tropical Mango	\$3. 99
Berry Passion	\$3.99
African Zen	\$3.99



Salads

Avocado Bowl \$11

Avocado, onions, tomato, roasted corn, hardboiled egg, bed of lettuce, mango egg yolk lemon vinaigrette.

Quinoa Bowl \$11

Red quinoa, assorted vegetables, chili lime vinaigrette, hot honey drizzle.

Add to any salad: Chicken tender \$4 Shrimp \$5.



Tapas

Canastas de Platano..... \$12

Fried plantain cups, guacamole, sauté shrimp

Costillas de Cerdo a la BBQ de Maracuya \$13

Passion fruit BBQ ribs, baby-colored potatoes, Spanish sofrito, coleslaw.

Camaron de Coco \$12

Coconut breaded shrimp, piña colada dipping sauce.

Chuzo de Pollo..... \$11

Baby colored potatoes, colombian cole slaw

Salchipapas \$10

Beef and pork hot dog sausages, homemade fries, Cornish hen eggs, pineapple and pink sauce.

Cazuela de Frijoles \$15

Cargamanto beans, rice, pork belly, homemade chorizo, over easy eggs, fresh avocado, corn cake (**arepa**).

Arepa Burger \$13

Seared beef patty, corn cake (**arepa**), mozzarella cheese, Spanish coleslaw, pink and pineapple sauce, Cornish egg, fries.

Perro Caliente \$11

Beef and pork hot dog sausages, mozzarella cheese, coleslaw, Cornish hen eggs, fosforito potato, pineapple, pink and passion BBQ sauce.

Calamari Crispy \$14

Fried breaded calamari rings, cubanelle peppers, roasted corn chipotle aioli.

Sopa de Mondongo..... \$13

Beef tripe, pork, assorted vegetables, served with rice, corn cake and avocado.

Southwest Rolls \$11

Buffalo chicken, avocado, roasted corn, cheese sauce, cilantro, ranch aioli dipping sauce.

Buffalo Dip Casserole..... \$12

Pulled chicken, buffalo cheese sauce, toasted points crust.

Mazorcada..... \$13

Grilled corn, pulled chicken, bacon bits, chorizo, hard boiled egg, homemade sauces.

Picada para uno \$12 / para dos \$22

Spanish chorizo, pork belly, blood sausage, mini empanadas, baby golden Yukon potatoes, arepa, encurtido and pink sauce.

Ossobuco \$21

Braised pork Ossobuco, Provencal vegetables, tomato base sauce, Spanish saffron risotto.

Arroz con Pollo..... \$13

Seasoned rice, pulled chicken breast, Colombian sauce, vegetables, double fried green plantain, ever easy egg.

Salmon Risotto \$18

Arborio rice, assorted vegetables, lemon topped with pan roasted salmon fillet.

Ziti Chicken Broccoli Alfredo... \$16

Sautéed chicken tender pieces, garlic, broccoli florets, ziti pasta, cream sauce.



Sandwich

California Chicken Sandwich... \$13

Lightly breaded and fried chicken tender, roasted corn chipotle mayo, bacon, lettuce, tomato, avocado, roll.

Valsos Café Burger..... \$14

Seasoned ground beef bacon, cheese, Colombian coleslaw, pineapple sauce, Fruit BBQ, onion stings, lettuce, tomatoes, roll.