

APPETIZERS

Aguachile | \$18 (GF*)

Basa served in Fresh Lime Aguachili, Drizzled with Lemon Oil, Topped with Red Thai Chili and Fresh Cilantro.

Argentinian Provoleta | \$15 (GF*)

Smoked Provolone & Mozza baked with Herbs and Spices. Drizzled with Chimichurri and Served with Fresh Lemon and House-Made Chapa Bread.

Frijoles Queso Canoa | \$12 (GF/V*)

Oven-Baked Plantain Stuffed with Mexican Bean Dip and Cheese. Topped with Jalapeños and Fresh Cilantro. Served with Salsa Roja and Fresh Lime.

Picadillo Queso Canoa | \$15 (GF)

Oven-Baked Plantain Stuffed with Mexican Picadillo and Cheese. Topped with Jalapeños and Fresh Cilantro. Served with Salsa Roja and Fresh Lime.

Chunky Fresh Pico | \$13 (GF*/V)

Fresh Tomatoes, Red Onion, Jalapeño and Cilantro, Tossed in House-Made Citrus Dressing. Served with Plantain and Tortilla Chips. (V)

Corazón Ancho Hot Chicken | \$18

Tender Chicken Thighs Crispy Battered and Tossed in House-Made Ancho Chili Lime Sauce. Topped with Fresh Jalapeño and Cilantro.

Corazón Classic Guacamole | \$15 (GF*/V)

Made with Fresh Avocado, Tomato, Red Onion, Cilantro, Jalapeños and Lime. Served with Plantain and Tortilla Chips. (V)

Mojito Guac + Chips | \$16 (GF*/V)

Blend of Fresh Mint, Basil, Tarragon and Cilantro with Avocado, Serrano, and Lime Juice. Served with Plantain and Tortilla Chips. (V)

Latin 5 Spice Wings | \$18

Crispy Chicken Wings Tossed in House-Made Latin Five Spice Seasoning. Sprinkled with Fresh Cilantro. Served with Roasted Garlic Sauce.

Mezcal Prawn Ceviche | \$18 (GF*)

Prawns, Tomatoes, Red Bell Peppers, Red Onion, Jalapeño and Cilantro Cured in Mezcal Lime Dressing. Served with Plantain and Tortilla Chips and Lime.

Mexican Street Corn +

Shrimp Fritters | \$15

Four Crispy Fritters Made with Prawns, Corn, Queso Fresco, Árbol Chili and Lime Juice. Served with Cilantro-Lime Crema. Sprinkled with Chili Lime Salt.

TAPAS

FOR SHARING

Artichoke +

Eggplant Dip | \$10 (V*)

Roasted Eggplant, Artichoke and Chickpeas Blended with Fresh Lime, Garlic and a Hint of Árbol Chili. Served with House-Made Chapa Bread. (V)

Warm Mexican

Bean Dip | \$10 (V*)

Served Warm. Blended Red Bean, White Onion, Jalapeno, Garlic, Mustard and Mexican Oregano. Garnished with Chimichurri. Served with Chapa Bread.

Chi Chi

Fritas | \$12

Potato Cake Fries Made with Mashed and Grated Potato, Crispy Pork Skin and Panko Breading. Served with Roasted Garlic Sauce Topped with Chopped Cilantro.

Sticky

Chicharrones | \$18

Sticky, Slightly Sweet and Smokey Pork Belly Glazed with Guajillo, Garlic and Piloncillo. Topped with Chimichurri and Fresh Chopped Cilantro.

Kalamata + Green

Olive Dip | \$10 (V*)

Kalamata & Green Olives Blended with Fresh Garlic, Cilantro, and Parsley with a Hint of Árbol Chillli Heat. Served with Chapa Bread. (V)

Tuna

Tostones | \$12

Four Fried Plantains Pieces Brushed with Cilantro Lime Butter Topped with Seared Rare Ahi Tuna, Fresh Avocado, Mango, Pico de Gallo, and Spicy Serranos. Served with Fresh Lime.

Pil Pil

Prawns | \$12

Six Grilled Prawns Brushed with Asado Marinade (Made with Bitter Orange, Cilantro, Lime, Garlic, Oregano, Cumin and Mild Chili). Served with Habanero Hot Sauce and Grilled Lemon.

Chorizo

Borracho | \$14

Spicy Chorizo Glazed in Spanish Wine and Thyme Glaze. Served with Grainy Mustard and Chapa Bread.

Tequeños | \$14

Creamy Mozzarella Wrapped in Bread Pastry Topped with Fresh Chopped Cilantro, Served with Tomatillo Marinara.

SOUP

Roasted Calabasa Soup | \$9 (V)

Roasted Kabocha and Butternut Squash in a Vegetable Broth Base with Latin Seasonings. Topped with Roasted Pepitas, Fresh Cilantro and Crispy Tortilla Chips. (V)



Curandero Caesar Salad | Half \$10 | Full \$16 (GF*)

Fresh Kale and Romaine Tossed in Poblano Garlic Caesar Dressing. Tossed with Fried Tajin Chickpeas and Crispy Capers, Topped with Queso Fresco and Anchovy Crumb. Served with Grilled Lemon.

Add Chicken or Shrimp \$9 | Flank Steak \$16 | Seared Tuna \$10

Ensalada Verde | Half \$10 | Full \$16 (GF*/V*)

Crisp Spring Greens Tossed with Fresh Strawberries and Cucumber Slices in Oregano Lime Vinaigrette. Topped with Candied Nuts and Queso Fresco.

Add Chicken or Shrimp \$9 | Flank Steak \$16 | Seared Tuna \$10

Ahi Tuna Beach Salad | \$26 (GF/V*)

Seared Rare Ahi Tuna Served on Poblano Sauce, Served with Arugula, Purple Cabbage, Mango, Papaya, Fried Capers and Red Onion Tossed in Smokey Pepita Dressing. Topped with Avocado and Sprinkled with Chili Lime Salt.

Substitute Chicken, Shrimp, or Flank Steak (Extra \$6 for Steak)

Deconstructed Burrito Bowl | \$18 (GF*/V*)

Chunky Fresh Pico, Saffron + Bean Pilaf, Fresh Arugula, Avocado Slices Served with Crispy Plantain Chips, Topped with Fresh Cilantro, Pickled Red Onion and Fresh Lime.

Choice of 3 Dressings. (Pablo Garlic Caesar Dressing, Smokey Pepita Vinaigrette, Oregano Lime Vinaigrette)

Add Chicken or Shrimp \$9 | Flank Steak \$16 | Seared Tuna \$10

SALADS & BOWLS

HANDHELDS

Choice of Yuca Fries, Ensalada Verde, Curandero Caesar Salad (+\$2) or Roasted Calabasa Soup (+\$3)

Chimi Chimi Burger | \$23

Grilled Beef Patty Served with Latin Pickled Cabbage, Fresh Lettuce, Ripe Tomato and Red Onion, Topped with Dominican Chimichurri Slaw. Served in a Sesame Seed Kaiser Bun. Served with a Choice of Side and House-Made Pickles.

Cubano Tradicional | \$23

Roasted Pork Slow Cooked in an Asado Marinade, Sliced with Smoked Ham, House Made Pickle, Swiss Cheese and Grainy Mustard with Chipotle Aioli in a Pressed Baguette. Served with Choice of Side and House-Made Pickles.

Corazón Club | \$21

Grilled Asado Seasoned Chicken Breast, Served with Fresh Lettuce, Ripe Tomato, Deep-Fried Sweet Plantain in a Sesame Seed Kaiser Bun with Chipotle Aioli. Served with your Choice of Side and House-Made Pickles.

Tacos De Lengua | \$19 (GF)

Beef Tongue Slow Braised Until Tender in Light Garlic and Herb Seasoning. Chopped and Served with Fresh Slivered Onions, Spicy Serrano, Salsa Verde and Cilantro. Served with Salsa Roja and Fresh Lime. Served with side of corn tortillas

Lamb Barbacoa Tacos | \$19 (GF)

Lamb Slow Braised Until Tender in Latin Citrus + Spice Blend. Shredded and Tossed in Lamb Au Jus. Served in 2 Soft Corn Tortillas with Pickled Red Onion, Spicy Serrano and Fresh Chopped Cilantro. Served with Habanero Hot Sauce and Lime. Served with side of corn tortillas

Carne Asada Tacos | \$19 (GF)

Two Corn Tortillas Filled with Marinaded and Grilled Flank Steak, Topped with Salsa Verde, Fresh Chopped Onions, Cilantro, and Spicy Thai Chili. Served with Salsa Roja and Fresh Lime. Served with side of corn tortillas

Tacos Vegetarianos | \$16 (GF/V)

Two Corn Tortillas with warm bean dip spread topped with Portobello Mushroom, Zucchini, Carrot, Red Bell Pepper and Eggplant Grilled in House Spanish Seasoning. Garnished with Fresh cilantro and avocado slices. Served with side of corn tortillas, Salsa Roja and fresh lime.

Corona Battered Fish Tacos | \$18

Two Corn Tortillas Filled with Corona and Panko Battered Basa, Served with Slaw Tossed in ChimiChimi Sauce, and Pico De Gallo. Topped with Fresh Cilantro. Served with Salsa Roja and Fresh Lime. served with side of corn tortillas.

THE CORAZÓN

SALSAS, SAUCES & COMPLIMENTS

Chimi Chimi Sauce | \$2

Corazón Secret Recipe Dominican Chimi Sauce

Chimichurri Sauce | \$2

Herb, Citrus and Garlic

Cilantro-Lime Crema | \$2

Zesty & Fresh House Made Crema

Guacamole -Side | \$5

House-Made Guacamole

Habanero Hot Sauce | \$2

Medium Heat

Pico De Gallo - Side | \$3

Chunky House-Made Pico De Gallo

Poblano Sauce | \$2

Little Bit of Heat

Roasted Garlic Sauce | \$2

House-Made Creamy Roasted Garlic Sauce

Salsa Roja | \$2

Medium Heat Red Hot Sauce

Salsa Verde | \$2

Mild Green Hot Sauce

Tomatillo Marinara | \$2

House-Made with Tomatillos

Cilantro-Lime Butter | \$2

House-Made Cilantro-lime Butter

FROM LAND & SEA

El Bistec | \$42 (GF*)

Bone-In 16oz Grilled New York Cut, Lightly Seasoned, Drizzled with Chimichurri, Topped with Fresh Arugula Salad Tossed in Smokey Pepita Dressing. Served with Pickled Red Onion and Grilled Lemon.

Pollo Asado | \$28 (GF)

Asado Marinated chicken breast, butterflied and grilled, served with Roasted Baby Tri-Color Potatoes, Saffron Rice, Chunky Fresh Pico, Fresh Lime served on Salsa Roja.

Flank Steak And Yuca Fries | \$31 (GF*)

8oz Marinated and Grilled Flank Steak, Sliced and Topped with Chimichurri, Cilantro and Spicy Serrano. Served with Arugula Salad Tossed in Smokey Pepita Dressing, Yuca Fries and Chimi Chimi Sauce.

Spanish Blackened Basa | \$27 (GF)

Full Basa Filet Coated in Spanish Spices and Pan Fried. Topped with Cilantro-lime Butter and Fresh Chopped Cilantro. Served with Chunky Fresh Pico and Lime with Chili-Lime Salt.

Seafood Paella | \$31 (GF)

Saffron Rice with Corn, Red Bell Pepper, Diced Tomato, Green Peas Pan Cooked in Latin Seasonings with Chorizo, Prawns, Mussels, Squid, Clams and Topped with Tiger Prawns. Garnished with Fresh Parsley and Cilantro with a Grilled Lemon Wedge.

Paella Vegetarina | \$24 (GF)

Saffron Rice with Corn, Red Bell Pepper, Diced Tomato, Green Peas Pan Cooked in Latin Seasonings with Grilled Zucchini, Carrots, Eggplant and Portobello Mushroom. Garnished with Fresh Parsley and Cilantro with a Grilled Lemon Wedge.

SIDES

Broccolini | \$9 (GF/V)

Sauteed with Garlic, Citrus and Cilantro Oil. Served with Grilled Lemon Wedge.

Plantain Chips - Side | \$5

Crispy Plantain Chips

Yuca Fries - Side | \$7 (V)

Crispy Fried Yuca Served with Chimi Chimi Sauce.

Roasted Jalapeños | \$9 (GF/V)

Sauteed Jalapeños Glazed with Soy Veggie Glaze with a Hint of Lime. Sprinkled with Sesame Seeds.

Chapa Bread | \$4

House-Made Chapa Bread

Champiñones | \$8 (GF/V)

Sauteed with Garlic, Citrus and Cilantro Oil. Topped with Fresh Cilantro.

Tortilla Chips - Side | \$4

Crispy Corn Tortilla Chips

Roasted Baby Potatoes | \$8 (GF/V)

Baby Tri-color Potatoes Roasted with Garlic, Herbs and Citrus. Served with Grilled Lemon.

Saffron Rice | \$5 (GF)

White Rice, Corn, Green Peas, Diced Red Pepper, cooked in Chicken Stock, Garlic and Saffron. Topped with Fresh Chopped Cilantro.

DESSERT

Grilled Piña Colada | \$14

Grilled Pineapple on a Pineapple Sauce, Topped with Vanilla Ice Cream, Cinnamon Candied Nuts and Toasted Sweet Coconut. Served with Coconut Whipped Cream.

Plantain Sundae | \$14

Deep-Fried Plantain Tossed in Cinnamon Sugar, Served with 3 Scoops of Vanilla Bean Ice Cream, Topped with Toasted Sweetened Coconut, Candied Nuts, Coconut Whipped Cream and Drizzled with Banana Syrup.

Chocolate Atole | \$11

Creamy Chocolate Corn Custard with Layers of Oats, Fresh Strawberries and Chocolate Cookie Crumble Served with Coconut Whipped Cream.

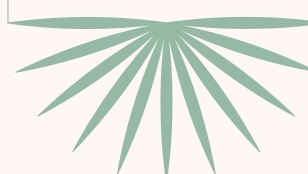
Churros El Carnaval | \$11

Mini Churros Tossed in Cinnamon Sugar and Served with Dulce de Leche.



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