

PARILLA

(FROM THE GRILL)



Served with Chimichurri and Salsa Criolla.
Your Choice of Peruvian Purple Mashed Potatoes, Poblano Polenta,
Stewed Lentils, Braised Quinoa or Charred Red Onion Mashed

COSTILLA DE LA CARNE*

Frenched Rib Steak \$43

LOMO*

Tenderloin Steak
with Rosemary Fig Demi
8 Ounce Cut-\$41 12 Ounce Cut-\$51

USDA PRIME TOP SIRLOIN

Marinated Top Sirloin Cap Steak
with Ancho Demi Glace \$28

ESPALDA ASADO*

Flat Iron Steak \$31

PARILLA MIXTA*

Mixed Grill of Skewered Skirt Steak,
Jumbo Prawns, Chorizo Sausage \$32

LOMILLO*

Hanger Steak \$27

COCINA

(FROM THE KITCHEN)



GARRON DE CORDERO

(Limited Availability)

Braised Lamb Shank, Cipollini Mole, Served with Bacon Leek Butterbeans \$32

ASADO SEARED SEA BASS*

Seared Sea Bass, Seasonal Vegetables, Fried Root Crisps, Paquillo Beurre Blanc \$33

PICCATA DE POLLO

Seared Boneless Chicken Breast, Caperberry, White Wine Lemon Pan Sauce,
Wilted Arugula, Cherry Tomatoes. Served with Choice of Starch \$24

HOUSEMADE GNOCHI

Butternut Squash Dumplings, Calabasita, Macadamia Nuts,
Wild Mushrooms in Brown Butter Sauce \$21

PUERCO RELLENO

Bacon, Roasted Jalapeno and Beecher's Flagship Cheddar Stuffed Pork Chop.
Charred Onion Mashed Potatoes \$31

SERRANO WRAPPED STUFFED CHICKEN

Roasted Yellow Tomato, Peppadew and Goat Cheese Stuffed Serrano Wrapped Chicken Breast.
Poblano Polenta and Paquillo Beurre Blanc \$28

ULI'S CHORIZO AND CLAMS

Salsa, Shallots, Garlic, White Wine, Grilled Potato Bread. Choice of Side Salad \$24

POLLO FRITO FETTUCCINE

Buttermilk Marinated Fried Chicken, Chorizo Gravy Alfredo, Crystallized Cilantro \$23

VEGETARIAN TOMATE RELLENO

Tomato and Roasted Chile Stuffed with Beecher's Cheddar, Sofrito, Quinoa, Dried Fruit \$20

SIDES



ROASTED FRESH CORN - BACON LEEK BUTTERBEANS - GRILLED ASPARAGUS

ROASTED BROCCOLINI - TOMATO BRAISED QUINOA \$6 EACH

*Tacoma Pierce County Health Department requires us to warn our guests that consumption of undercooked or raw foods could cause illness, especially in pregnant women and the elderly. Fish, pork and steaks may be cooked to order.

ENTRADAS

(APPETIZERS)



EMPAÑADAS

Savory Beef and Lamb, Vegetarian or Seasonal Turnovers \$12

CEVICHE*

Daily Selection of Marinated Seafood, Guacamole and Plantain Chips \$14

CALAMARI FRITO

Thinly Sliced Calamari Steak, Seasoned Parmesan Panko Breading, Yellow Bell Pepper Aioli and Cilantro Jalapeño Aioli \$13

SERRANO WRAPPED PRAWNS

Field Greens, Salsa Criolla, Cumin Honey, Cotija Cheese \$15

ULI'S CHORIZO ASADO

Uli's Grilled Spanish Chorizo, Peppers, Chimichurri \$12

QUESO FRITO

Skillet Baked Provolone, Drunken Goat and Spanish Bleu, Salsa Molido, Chimichurri and Grilled Potato Bread \$13

CHORIZO CRAB CAKES

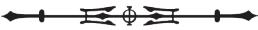
Uli's Spanish Chorizo, Peppadew, Chilean Rock Crab, Cilantro Jalapeño Aioli, Crystallized Cilantro \$15

MIXTA SAMPLER

Choose Three Appetizers Listed Above \$32

ENSALADAS

(SIDE SALADS)



ASADO CAESAR

Housemade Caesar Dressing, Romaine, Red Endive, Torn Croutons, Manchego Cheese \$10

QUINOA

Cold Pearl Grain Salad with Bell Peppers, Corn, Dried Fruit, Walnut Vinaigrette \$9

ENSALADA DE HEIRBAS

Watercress, Mint, Cilantro, Arugula, Spiced Walnuts, Jicama, Shaved Manchego Cheese, Passion Fruit Vinaigrette \$10

SPINACH & KALE SALAD

Spinach and Kale, Serrano Ham Croutons, Dried Cranberries, Ancho Lemon Vinaigrette, Pistachio Serrano Ham Goat Cheese. \$11

BUTTER WEDGE

Butter Lettuce Wedge, Diced Avocado, Serrano Ham, Grapefruit, Roasted Corn, Cilantro Mint Vinaigrette \$10

ENSALADAS GRANDES

(LARGE ENTREE SALADS)



ASADO CHOP SALAD

Grilled Buttermilk Marinated Chicken, Mixed Greens, Quinoa, Dried Fruit, Serrano Ham, Walnut Vinaigrette, Fresh Mango, Apple Reduction \$19

ARGENTINE QUINOA COBB

Grilled Marinated Chicken, Uli's Spanish Chorizo, Grilled Prawns, Malbec Hard Boiled Egg, Avocado, Walnuts, Quinoa Salad, Cilantro Mint Vinaigrette \$22