



Red Onion
Seafood & Mas

CEVICHES

El Coco Loco 10

Mixture of pineapple, coconut milk, spearmint and fresh aji tuna

El Ginger Coco 11

Fresh coconut water mixed with rice vinegar, cilantro, pickled ginger and aji tuna

Borracho 9

Fresh flounder marinated with our seasonings and premium tequila served jicama pico de gallo garnished with red onions

Don Mamon Salmon 9

Fresh salmon tossed with leeches and lemon-lime olive oil

Red Devil 9

Snapper in a tomato and avocado salsa with a touch of serrano peppers

Sesame Tiradito Lettuce Wraps 10

Choice of: tuna, salmon, or snapper in a sour orange marinated with red onion, cilantro and chive flowers

Machu Pichu 11

The Andes true tiradito: flounder, octopus, sweet potato, red onion, cilantro and choclo

Tuna Caribeña 10

Sushi grade tuna sliced and tossed with coconut dill sauce served on a bed of cucumber and papaya relish

Mango Salmon 9

Tossed with olive oil, grapefruit juice, fresh mango, cilantro and red onions

Tiradito Medio Chino 9

Snapper tossed with a soy sauce, saki and pickled ginger

Caribbean Ceviche 8

Farm raised tilapia, red onion, diced tomato, cilantro fresh squeezed lemon lime, grapefruit juice. Served over a red sweet and sour cabbage with plantain chips

Ceviche Mixto 12

Octopus, flounder and large shrimp tossed in a light Peruvian marinate, served with choclo and sweet potato, garnished with red onion and plantain chips

Maracuya 9

Passion fruit, flounder, water chestnuts and parsley with a touch of sweet and sour

Trio Ceviche 18

Choose any three of the above

Red Onion Ceviche 32

Choose any five of the above

Conchitas a la Parmesana 9

Peruvian scallops broiled in parsley and garlic butter topped with parmesan cheese

Tuna Tampico Salad 12

Sashimi grade tuna steamed and chilled, blended with fresh Mexican avocados, served over baby mixed greens and drizzled with our homemade raspberry vinaigrette dressing. Garnished with fried plantain chips

Romaine Wedge 7

Sliced hearts of palm, avocado, diced papaya fruit, jalapeño pickled olives and cucumbers served with a blue cheese dressing

Sinfonia Tropical 8

Florida oranges, sliced tomato and fresh buffalo mozzarella finished with a light balsamic vinaigrette dressing and fresh basil leaves

Avocado Duet 14

Grilled salmon and tuna served with fresh herbs over an avocado, drizzled with balsamic basil vinaigrette

Autumn Medallion of Pork Tenderloin 12

Two medallions of pork tenderloin grilled to perfection served over sweet mashed potatoes and julienne stir-fried veggies

Oscar Pupusa 16

Charbroiled beef medallion served on top of a black bean pupusa with an asparagus crabmeat relish

Anticuchos de Camaron 12

Peruvian achiote based skewered shrimp grilled to perfection on a bed of yuca salad drizzled with aji chimi-churri

Chicken Relleno 12

Chicken breast stuffed with wild rice, fresh mushrooms topped with basted egg served over spinach and a light béchamel sauce

Rare Tuna 14.50

Sashimi grade rare tuna on top of couscous, with a side of wasabi and soy sauce

Cuban Pork Panini 9

Sliced roasted pork, provolone cheese and ham on coconut torta bread pressed in a panini griddle. Served with sweet potatoes and plantain chips

Seafood y mas Pasta 12

Chicken, shrimp and mussels tossed with penne in a zesty basil cream sauce

Seafood Lasagna 14.50

Lobsters, scallops and shrimp with secret spices blended with monterrey jack, roma tomatoes, and fresh basil topped with a roasted poblano cream sauce, and vegetables of the day

Blackened Tilapia 12.50

Blackened fillet of tilapia dusted with Cajun seasonings and served with wild rice and vegetables

Smoked Salmon 12.50

Corn cob smoked Atlantic salmon on a bed of baby greens served with a corn dressing

Rafa's Crab Cakes 17

Jumbo lump crabmeat blended with secret seasonings. Served over grilled sliced portabello chimichurri with soft coconut bread crouton. Garnished with a Spanish fruit relish