

APPETIZERS

Aguachile | 19 (GF*)
 Basa cured in lime, Orange oil, Cucumber Juice, Spicy Red Thai Chili + cilantro. Served with Tortilla + Plantain Chips.

Guac + Chips | 15 (GF*/V)
 Fresh avocado, tomato, red onion, cilantro, jalapenos, garlic, lime, Tortilla + Plantain Chips.

Chunky Fresh Pico | 13 (GF*/V)
 Tomatoes, red onion, jalapeño, cilantro, House-made Citrus Dressing. Served with Corn Tortilla + Plantain Chips.

Lamb Barbacoa Sliders (3) | 19
 Mini Potato Buns, Slow Roasted Lamb Barbacoa, Chimi Chimi Slaw, Red Onion, House-made pickles + Jalapenos

Blackened Chicken Sliders (3) | 19
 Mini Potato Buns, Roasted Spanish Blackened Chicken, Chimi Chimi Slaw, Mango Salsa + Cilantro-Lime Crema

Corazón Ancho Chicken | 19.50
 Crispy battered chicken thighs, house-made Ancho Chili-Lime Sauce, jalapeños + cilantro

Argentinian Provoleta | 16 (GF*)
 Smoked Mozzarella, chimichurri, Grilled Lemon, and Chapa Bread.

Add Spicy Chorizo \$5

Chicken A Carnaval | 19.50
 Crispy churro battered chicken thighs, cinnamon sugar, Habanero Dulce De Luche, Spicy Habanero + mint

Chili Lime Calamari | 19
 Crispy Calamari Rings, Tajin, Red + Green bell peppers, green onion, jalapeno, cilantro, Cilantro-Lime Crema + Lime

Mojito Guac + Chips | 16 (GF*/V)
 Avocado, mint, basil, tarragon, cilantro, spicy serranos + lime. Served with Corn Tortilla + Plantain Chips.

Tuna Tiradito | 25 (SY)
 Latin + Asian spice seared rare tuna, Chipotle Aioli, Jalapenos, Sesame Ginger Pico Glaze + Cilantro

Mojito Ceviche | 24 (GF*)
 Mojito + Lime marinated Basa, mint, basil, cilantro, cucumber, pickled red onion, fried basil, Tortilla + Plantain Chips

TAPAS

FOR SHARING

Ceviche Blanco | 24 (GF*)

Blanco Tequila Lime marinated Basa, fresh ginger, garlic, red onion, Crispy Chickpeas, Cilantro, Thai chilis. Served with Tortilla + Plantain Chips.

Tequenos | 17
 Smoked Mozzarella, toasted sesame panko breading, Salsa Verde + cilantro

Chorizo A Vino Tinto | 22 (GF*)
 Spanish Wine + Thyme glazed Spicy Pork Chorizo served with Grainy Mustard. Tortilla + Plantain Chips

Chorizo A La Sidra | 22 (GF*)
 Spanish Pork Chorizo, Craft Apple Cider reduction, Jalapeno Cremosita, Cilantro, Tortilla + Plantain Chips

Kalamata + Green Olive Tapenade | 15 (GF*/V)

Kalamata & Green Olives, Fresh Garlic, Cilantro, Parsley + Chile de Arbol. Served with Chapa Bread + Plantain Chips

Roasted Jalapeño Hummus | 15 (GF*/V)

Roasted Jalapenos, pumpkin seeds, garlic, chickpeas, Tahini, Chile de Arbol, Pico de Gallo, + cilantro. Served with Chapa Bread + Plantain Chips.

Pil Pil Prawns (6) | 15 (GF)

Add a Skewer (2 Prawns) \$4

Chimi Prawns (6) | 16 (GF)

6 Grilled Prawns, Chimichurri, Salsa Verde, Cilantro + Grilled Lemon.

Add a Skewer (2 Prawns) \$5

NOTE-WORTHY

Happy Hour Daily 2pm-5pm

- 1/2 Price All Tapas
- 1/2 Price All Bottles of Wine
- \$5 All Tall Can Craft Beers
- \$4 off all 2oz Cocktails
- 10\$ of all Pitchers

SALADS + BOWLS

Curandero Caesar Salad | Half 11 | Full 18 (GF*/V*)

Fresh Kale + Romaine, Poblano Garlic Dressing. Fried Tajin Chickpeas, Crispy Capers, crumbled feta + Anchovy crumb. Served with Grilled Lemon.

Ensalada Verde | Half 11 | Full 18 (GF/V)

Fresh arugula, purple cabbage, shaved apple, julienne carrots, red onions, Mojito Vinaigrette. Topped with dried cranberries + Mojito Verde.

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

Seared Rare Ahi Tuna served on Poblano sauce. Arugula, Red Cabbage, Mango, Papaya, red onion + avocado tossed in Smokey Pepita Dressing sprinkled with Chili-Lime Salt.

Roasted Calabasa Soup | 11 (GF*)

Roasted Kabocha + Butternut Squash in a Chicken Broth Base with Latin Seasonings. Topped with Roasted Pepitas, Cilantro + crispy Tortilla Chips.

Deconstructed Burrito Bowl | 22 (GF*/V*)

Chunky Pico, Saffron Pilaf, fresh Arugula, Avocado slices served with crispy Plantain Chips, Topped with fresh Cilantro, Pickled Red Onion + fresh Lime.

Choice of 3 Dressings: Poblano Garlic Dressing, Smokey Pepita Vinaigrette, or Oregano-Lime Vinaigrette

Substitute Rice for Potatoes Bravas \$2.50

Add Chicken or Pil Pil Prawns \$7 | Chimi Prawns \$11.50 | Seared Tuna \$9 | Flank Steak \$16

TACOS

Add Cheese Crusted Taco Shells: (\$2)
 Add a side to your Tacos - Choice of Yuca Fries, Ensalada Verde, Curandero Caesar Salad (\$2). Roasted Calabasa Soup (\$3)

Blackened Chicken Tacos (3) | 22 (GF)

3 Corn Tortillas, Roasted Spanish Blackened Chicken, Mango Salsa, Avocado, Cilantro, Chipotle Aioli. Served with Lime + Salsa Roja

Carne Asada Tacos (3) | 24 (SY)

3 Corn Tortillas, Marinated + Grilled Flank Steak, Salsa Verde, Onions, Avocado, Cilantro, Spicy Thai Chili. Served with Lime + Salsa Roja.

Corona Battered Fish Tacos (3) | 22

3 Corn Tortillas, Corona + Panko battered Basa, Dominican Chimi Chimi Slaw, Pico de Gallo + Cilantro. Served with Lime + Salsa Roja

Lamb Barbacoa Tacos (3) | 24 (GF)

3 Corn Tortillas, Latin Citrus + Spice slow braised lamb tossed in juicy Lamb Au Jus, pickled red onion, spicy serrano, Arugula, Salsa Verde + Cilantro. Served with Lime + Habanero Hot Sauce.

Tacos De Lengua (3) | 23 (GF)

3 Corn Tortillas, Garlic + Herb Slow braised beef tongue, White Onions, Spicy Serrano, pickled red onion, avocado, cilantro + Salsa Verde. Served with Lime and Salsa Roja.

Tacos Vegetarianos (3) | 20 (GF/V)

3 Corn Tortillas, Roasted Jalapeño Hummus, House Spanish Seasoning, Portobello mushroom, zucchini, carrot, red bell pepper + eggplant, avocado, cilantro + cilantro lime crema. Served with lime + Salsa Roja.

Quesadilla de Pollo (3) | 22 (GF)

3 Corn Tortillas with melted Mozzarella + Spanish Blackened Chicken. Topped with Pickled Red Onion, Spicy Serranos + Cilantro. Served with Guac n' Pico, Lime + Salsa Roja.

Sub Flank Steak \$2 (SY)

Prawn Taco Chino | 23

Asian-inspired Taco Wrap, Chipotle Prawn Stew, shredded mozzarella, cilantro + guacamole.

Please inform your server of any allergies or preferences.

- (GF) Gluten Friendly
- (GF*) Available Gluten Friendly items marked are available Gluten Friendly. Ask your server for details
- (V) Vegan
- (V*) Available Vegan items marked are available Vegan. Ask your server for details
- (SY) Contains Soy

EL CORAZÓN GLENORA

HANDHELDS

Choice of Yuca Fries (\$2), Ensalada Verde (\$2), Curandero Caesar Salad (\$2), Soup (\$3).

Chimi Chimi Burger | 24

Grilled Beef Patty, Chimi Chimi Coleslaw, romaine lettuce, tomato, red onion served in a Kaiser Bun. Served with Choice of side + House-made pickles.

Cubano Tradicional | 24

Asado Marinated Slow roasted pork, Smoked Ham, House-made pickles, Swiss Cheese, Grainy Mustard + Chimi Chimi Sauce in a Pressed Baguette. Served with Choice of Side + House-made pickles.

Corazón Club | 24

Grilled Asado Marinated Chicken Breast, romaine lettuce, tomato, deep-fried sweet plantain + Chimi Chimi Sauce in a Kaiser Bun. Served with choice of side + house-made pickles.

Steak Fajita Panini | 24 (SY)

Grilled Marinated Steak, green + red bell peppers, yellow onion, Swiss Cheese, Chimichurri, Chipotle Aioli in a Pressed Baguette. Served with Choice of Side + House-made pickles.

SIDES

Broccolini | 11 (GF/V)

Sautéed, Garlic, Citrus Cilantro Oil, Grilled Lemon Wedge.

Yuca Fries + Chimi Chimi Sauce | 7 (V*)

Potato Bravas | 9 (GF/V*)

Baby Potatoes roasted with Garlic, herbs + citrus. Drizzled with Chipotle Aioli + cilantro. Served with Grilled Lemon.

Saffron Rice | 5 (GF)

White rice, corn, green peas cooked in chicken stock, garlic, saffron, and Cilantro.

FROM LAND & SEA

El Bistec | 49 (SY)

Latin Marinated 12oz Premium Chef's cut sliced steak, Chimichurri, Smokey Pepita Arugula Salad, Pickled Red Onion, Potato Bravas, Chimi Chimi Sauce + Grilled Lemon.

Add Pili Pili Prawns – 4 Prawns - \$7
Add Chimi Prawns – 4 Prawns - \$11.50

Carne Frites | 34 (SY)

Latin Marinated 8oz chefs cut sliced steak, chimichurri, cilantro, spicy serrano, Smokey Pepita Arugula Salad, yuca fries + Chimi Chimi Sauce.

Add Pili Pili Prawns – 4 Prawns - \$7
Add Chimi Prawns – 4 Prawns - \$11.50

Seafood Paella | 33 (GF)

Saffron rice with corn, red bell pepper, tomato + green peas, pan cooked in Latin seasonings with pork Chorizo, Prawns, Mussels, Squid + Clams. Garnished with parsley + cilantro. Served with Grilled Lemon.

Pollo Asado | 31 (GF)

Asado marinated chicken breast, butterflied + grilled. Served with Saffron rice, Potato Bravas, Chunky Fresh Pico Cilantro, Lime + Salsa Roja.

Spanish Blackened Basa | 34 (GF)

Full Basa Filet coated in Spanish Spices, Pan Fried + Baked. Topped with Cilantro-Lime butter + chopped fresh cilantro. Served with Chunky Fresh Pico + Lime with Chili-Lime Salt.

Spanish Vegetable Paella | 25 (GF)

Saffron rice with corn, red bell pepper, tomato + green peas, pan cooked in Latin Seasonings with grilled zucchini, carrots, eggplant + portobello mushroom. Garnished with parsley + cilantro. Served with Grilled Lemon.

BRUNCH AVAILABLE 11AM - 2PM SATURDAYS + SUNDAYS

Ancho Chicken + Churros | 26

Crispy Chicken, Ancho De Leche, Churros, Cinnamon Sugar, Whipped Cream, Strawberries + Mint

Bistec Y Huevos | 49 (SY)

Latin-marinated 12oz Chef's Cut steak, roasted potatoes, 2 Sunny Side Up Eggs, Chimichurri, Cilantro, Jalapenos, Avocado, Salsa Roja, Tajin

Brunch Burrito | 25

Flour Tortilla, Scrambled Eggs, Spicy Pork Chorizo, Swiss Cheese, Pico De Gallo, Chipotle Aioli. Served with Pineapple Salad, Brunch Papas, Cilantro.

Substitute Chorizo for Blackened Chicken, Lamb | \$2, Steak | \$2 (SY)

Brunch Chorizo Canoa | 23

Sweet Ripe Plantain, Spicy Pork Chorizo, Cheese, Cilantro, Jalapenos, Salsa Roja, Yuca, Chimi Chimi Sauce, Lime + Tajin

Brunch Papas Bravas | 22 (GF/V*)

Roasted Potatoes, Spicy Pork Chorizo, Salsa Roja, 2 Sunny Side-up Eggs, Cilantro, Tajin

Substitute Chorizo for Blackened Chicken GF \$2, Lamb GF \$2, Steak (SY) \$2

Guac + Beet Sandwich | 22 (V*)

Toasted bread, Guacamole, Jalapeno Hummus, Roasted Beets, Romaine Lettuce, Tomatoes, Red Onion, Potato Bravas, Chimi Chimi Sauce, Pineapple Salad

Breakfast Chorizo Tacos | 23 (GF)

3 Corn Tortillas, Spicy Pork Chorizo, Pico De Gallo, Chimichurri, Cilantro, Salsa Roja + Lime.

Brunch Quesadilla

3 Corn Tortillas, scrambled eggs, mozzarella, pickled red onions, cilantro, jalapenos, Salsa Roja, Guac + Pico, Lime.

Served with your choice of protein

- ◆ Spicy Pork Chorizo | 23 (GF)
- ◆ Blackened Chicken | 22 (GF)
- ◆ Carne Asada | 24 (SY)

Breakfast Carne Tacos | 24 (SY)

3 Corn Tortillas, Scrambled Eggs, Pickled Red Onions, Cilantro, Salsa Verde, Marinated Carne Asada, Salsa Roja + Lime

Sloppy Jose | 24

Brioche Bun, Lamb Barbacoa, Guacamole, Chimi Chimi Sauce, Cabbage, Sunny Side Egg. Served with your choice of side: yuca fries, salad or soup and pickles on the side

Strawberry Mojito Toast | 19 (V)

Strawberry, cucumber, jalapeno, Mint, Salsa Verde, Arugula, Smokey Pepita Dressing, toast + mojito guacamole

Tostada Francesca | 23

3 pieces of French Toast, cinnamon sugar, pineapple, mango, strawberries, Tajin, Dulce De Leche Syrup, Chamoy, Whipped Cream, Mint

DESSERT

Grilled Piña Colada | 13 (GF/V*)

Layered Vanilla Ice Cream, Grilled Pineapple, House-made Pineapple Sauce + Toasted Sweetened Coconut. Served with Whipped Cream.

Plantain Sundae | 15

Deep-Fried Plantain tossed in Cinnamon sugar, Vanilla Bean Ice Cream, Toasted sweetened coconut, fresh strawberries, whipped cream + Banana Syrup.

Chocolate Atole | 13

Creamy Chocolate Corn Custard with Layers of Oats, fresh Strawberries + Chocolate Cookie Crumble. Served With Whipped Cream.

Churros El Carnaval | 12

Mini Churros tossed in Cinnamon sugar, served with Dulce De Leche.

Strawberry Chamoy Sundae | 13 (GF)

Layers of Vanilla Ice Cream, Fresh Strawberries, Mexican Chamoy, Tajin + House-made Banana Sauce. Served with Whipped Cream.



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