

Platos Pequeños

Empañadas beef, pork and chorizo picadillo, Venezuelan guacamole	8
Peruvian Causa chilled aji Amarillo potatoes layered with shrimp salad, spicy tuna, crispy prawns and huancaína	9
Mussels smoked chili, tomato and coconut broth, grilled bread	14
Chicken Wings "Anillo de Fuego" 1 lb free range wings, glazed with our own hot sauce	12
Atún Tiradito ancho seared albacore tuna, vegetable escabeche, mango mojo, tortilla strips	11
Beet Salad arugula, feta, sweet onion, quinoa, candied pecans, honey lemon vinaigrette	10
Chickpea Fries with smoked paprika mayo	7

PLATOS PRINCIPALES

Lomo Saltado classic Peruvian stirfry of sirloin steak, peppers, onions and tomatoes, topped with papas fritas	18
Chicken Leg Confit creamy humita, sauté of kale and oyster mushrooms	17
Fresh Steelhead Trout pan roasted with verdurajo and chimichurri	18
Boneless Beef Shortrib creamy spiced Colombian papas chorreadas, onion gravy, buttered green beans	17
Moqueca de Peixe Brazilian fish stew of cod, prawns, mussels, clams, tomatoes, peppers, garlic, herbs, coconut milk and rice	20

AREPAS

(round, flat white corn pocket, cooked on a hot grill until crispy)

smoky pulled pork, feta, pickled fennel and jalapeño - 5

wild prawns, arugula, smoked paprika mayo - 6

chicken, creamy tomatillo salsa, pickled jalapeños - 5

TACOS

Carne Asada

grilled steak, guacamole, horseradish Jack, tomatoes, onions - 11

Frijoles con Queso

black bean, smoky Jack cheese, salsa - 9

Pescado

fried fish, cabbage, chipotle crema, pickled sweet onion, red salsa - 11

SNACKS

Corn tortilla chips and salsa - 6

Popcorn with chili lime salt - 4

LATITUDE

Monday to Thursday: 5pm - 11pm • Friday & Saturday: 5pm - 12am
Weekend Brunch: 10am - 2:30pm

All seafood selections are sustainably harvested and can be chosen with confidence.
For groups of 10 or more a 17% gratuity will be added.

WEEKLY FEATURES

HAPPY HOUR

DAILY: 5 - 6.30pm

Tacos 2 for \$5

MARGARITA MONDAY

\$5 margaritas all night! 2oz.

TACO TUESDAY

Tacos 2 for \$5 - All Night

\$4 CANS OF MAIN STREET PILSNER

or Bucket of 4 Cans - \$15

WEEKEND BRUNCH: 10am - 2:30pm

LATIN LEXICON

aji Amarillo	Peruvian yellow chile pepper.
Anillo de Fuego	ring of fire.
arepa	Venezuela or Colombian corncake.
atun	tuna.
carne asada	grilled meat.
causa	traditional preparation of chilled mashed potatoes, infused with lime juice and pressed into a cake with assorted fillings.
chimichurri	pesto-like condiment native to Argentina and Uruguay, made from olive oil, parsley, cilantro, oregano and garlic.
chorreadas	Colombian specialty of potatoes with cream, cheese, tomatoes and onions.
empanada	stuffed pastry turnover.
escabeche	pickled
frijoles	beans.
guasacaca	Venezuelan guacamole.
huancaína	Peruvian spicy cheese sauce.
humita	native American savoury corn pudding from pre-Hispanic times, similar to Mexican tamale.
lomo saltado	classic Peruvian dish with Asian influences.
mojo	a Cuban sauce made with citrus juice, oil, garlic, cumin and herbs.
moqueca de peixe	Brazilian fish stew.
papas fritas	French fries.
pescado	fish.
picadillo	ground meat with tomatoes, onions, garlic and other regional ingredients.
quinoa	an ancient Andean grain high in protein.
roja	red.
tiradito	Peruvian dish of raw fish, similar to sashimi and carpaccio.
tomatillos	also known as a green tomato, though related to the cape gooseberry.
verde	green.
verdurajo	grilled vegetables.