

All served with house-made tortilla chips.

## DIPS

Try all 3 for 11

### GUACAMOLE 10

Avocado, onion, cilantro, lime, sea salt  
+ chef's guacamole 2

### QUESO 8

Queso blanco, roasted poblano,  
house spice

### SALSA 6

Fire roasted, house-made

## TAPAS

Pair with a wine flight!  
Ask server for details.

### SPANISH CHARCUTERIE BOARD MKT

Cured meat, artisanal cheese, fruit preserves,  
house-pickled accoutrement, crostini

### GRILLED PRAWNS 14

Chimichurri, citrus greens, lemon

### MANCHEGO WEDGES 11

Breaded manchego cheese, romesco

### FLAUTAS 10

Hand rolled with roasted chicken, pecan,  
white cheddar, queso

### CORNBREAD 5

Fresh-baked with roasted red pepper,  
nixta licor de elote whipped butter, maldon sea salt

### STUFFED RED PEPPERS 6

Red peppers, manchego cheese, citrus vinaigrette

### FISH OF THE DAY MKT

Chef's preparation, ask server for details

### MUSSELS 15

Poblano-infused, basil, cornbread

### CALAMARI 16

Pecorino, chive, romesco, lemon

### FRESH CEVICHE MKT

UPON AVAILABILITY - vegan options, ask server for details

### OYSTERS LA MANCHA MKT

Broiled with chorizo, pickled poblano,  
manchego cheese, panko, lime

### RAW OYSTERS MKT

Rotating selection, 6 or 12

## SANDWICHES

All sandwiches include your choice of side.

### CUBAN 16

Mojo braised pork, smoked ham, swiss cheese, dill pickle,  
mustard, mayo on La Segunda Bakery Cuban bread

### THE BURGER 16

Local Angus beef, white cheddar, grilled tomato, caramelized  
onion, guacamole, chipotle aioli on a King's Hawaiian bun  
+ bacon 2

### PERUVIAN CHICKEN SANDWICH 15

Seasoned grilled chicken breast, pickled onion, spring greens,  
aji verde sauce on a King's Hawaiian bun

### BLACK BEAN BURGER 16

House-made black bean patty, lettuce, tomato, avocado,  
chimichurri, romesco on a King's Hawaiian bun

## SIDES

All sides are 4

### STREET CORN

### BLACK BEANS & RICE

### LEMON BROCCOLINI

### TAJÍN FRUIT SALAD

### ROASTED POTATOES

### FRIES

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness, especially if you have certain  
medical conditions.

## MAINS

### PAELLA 20 *Served after 4pm*

Saffron rice, chorizo, clams, mussels, shrimp

### THE STEAK 29

10oz NY Strip, chimichurri, roasted Peruvian potatoes, lemon broccolini  
+ local mushrooms 6

### MOLE CON POLLO 19

Our house specialty, with rice + warm corn tortillas

### CAMARONES AL MOJO DE AJO 16

Jumbo shrimp, garlic guajillo oil, lime, with rice

### COSECHA VEGETABLE PLATE 16

Zucchini, mushroom, onion, haricot vert, artichoke, broccolini, tomato,  
pepper medley with cornbread + butter

### MUSHROOM POBLANO RISOTTO 16

Extraterrestrial Fungi mushrooms, roasted poblano, arborio rice  
+ shrimp 8 + grilled chicken 6 + steak 10

## SALADS

### THE CHOP 12

Romaine, black beans, corn, red onion, tomato, queso fresco, avocado, pepitas,  
romesco, lime vinaigrette

### PEACH & BURRATA 15

Field greens, grilled peaches, prosciutto, burrata, shaved parmesan,  
pepitas, lime vinaigrette

### GRILLED CAESAR 11

Grilled romaine heart, garlic oil crouton, shaved parmesan

### ORCHARD SALAD 10

Field greens, orange, jicama, apple, dried apricot, avocado, pistachio,  
smoked paprika vinaigrette  
+ roasted chicken 6

### THE BOWL 12

Black beans, rice, avocado, pickled onion & jalapeño, pico de gallo,  
queso fresco with tostadas  
+ pork, chicken, beef, vegetables 3 + market fish MKT + steak 10

## ADD

## ONS:

+ Mushrooms 6

+ Bacon 2

+ Grilled Chicken 6

+ Grilled Shrimp 8

+ Steak 10

## TACOS

All tacos are served on corn tortillas.  
Flour tortillas are available upon request.

### TACO PLATE 13

Choice of two tacos, served with rice + beans  
+ shrimp 1 + market fish 1

### BIRRIA PORK 5

Mojo braised pork, onion, cilantro, birria aus jus

### POLLO EN SALSA VERDE 5

Roasted chicken thigh, green chile tomatillo sauce, queso fresco, onion, cilantro

### BEEF 5

Local Angus beef, queso fresco, onion, cilantro, chipotle crema

### SHRIMP 6


Panko fried shrimp, red cabbage slaw, guacamole, soy honey aioli

### MARKET FISH 6

Market fresh catch, red cabbage slaw, field greens, soy honey aioli

### JARDINERO 5

Vegan chorizo, zucchini, black beans, onion, roasted pepper, pico de gallo

 = Vegetarian

Please notify server of any allergies or dietary restrictions prior to ordering.

Items in this kitchen are prepared around nuts, shellfish, sesame, soy, gluten, and other allergens.

B A B A L U

*Baby i  
love you*

BA·BA·LU OR “BABY, I LOVE YOU,”

reflects the belief held by our company that there are restorative effects  
in sharing good food and drink with those you care about.