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by



 MAURICIO FRAGA-ROSENFELD.
LATIN CONCEPTS
WWW.LATINCONCEPTS.COM



Happy Hour
5:00 pm – 7:00 pm

Cositas Ricas \$5

Llapingacho

Pan-seared potato cake filled with melted cheese.

Torta de Choclo

Silver sweet corn mixed with green onions and jalapeño cake; served with melted cheese.

Yuquita

Crispy yucca fingers served with huancayna.

Chifles

Long plantain chips served with guacamole.

Tostones

Crispy flattened plantains severed with chimichurri.

Sorullitos de Maiz con Queso

Traditional corn – gruyere fritters stuffed with cream cheese.

Arepas \$5

Grilled stuffed corn cakes served with iceberg lettuce, pico de gallo and fried plantains.

Pollo Desmechado \$9

Arepa stuffed with marinated pulled chicken, tri-color peppers, onions and scallions.

Queso \$8

Arepa stuffed with melted mozzarella cheese and scallions.

Empanada Trio \$6

Served with plantains. Choose three of the following:

Empanada de Pollo

Chicken, peppers, olives and onions.

Empanada de Champiñones

Mushrooms, mozzarella cheese and onions.

Empanada de Carne

Beef, potatoes, onions, raisins and olives.

Empanada de Espinaca

Spinach, three types of cheese and onions.

Empanada de Chorizo y Queso

Mozzarella and Spanish sausage.

Empanada de Queso

Filled with mozzarella cheese, onions and achiote.

Drinks \$5

Mango

Mango fruit puree, light rum and lime soda.

Piña

Pineapple puree, coconut rum and lime soda.

Guayaba

Guava puree, coconut rum and lime soda.

Durazno

White peach puree, light rum and lime soda.

Frambuesa

Raspberry puree, light rum and lime soda.

Cerveza - Beer \$4

Miller Lite
Amstel Lite
Heineken

Yuengling
Blue Moon
Peroni



Specialty Drinks

Pear Fizz \$11

Pear vodka, champagne and sour.

Southern Bull \$11

Southern Comfort, cranberry and splash of Red Bull.

Pomegranate Margarita \$11

Margarita with a splash of pomegranate liqueur.

Blood Orange Margarita \$11

Margarita with a splash of blood orange puree.

Finlandia Sunshine \$11

Grapefruit fusion vodka, orange juice and a splash of Sprite.

Tuaca Sun Tea \$12

Muddled lime and lemon wedges, Tuaca and Coke.

Herradura Splash \$11

Tequila, pineapple, cranberry juice, sour mix splash of lemon soda.

Martini's

Bubbles the Chimp \$12

Raspberry vodka, champagne, triples sec, cranberry and pineapple.

Wedding Cake \$12

Vanilla vodka, amaretto, pineapple and grenadine.

Pomegranate \$12

Citrus vodka, pomegranate liqueur, pineapple and sour mix.

Pink Panties \$12

Raspberry and vanilla vodka, Malibu, sour, cranberry and pineapple.

Tuaca Lemon Drop Martini \$12

Tuaca liqueur, triple sec, sweet and sour mix.

Finlandia Mangotini \$12

Mango-fusion vodka, triple sec, mango juice and a splash of Sprite.

Wild Berries Cosmo \$12

Finlandia wild berries fusion vodka, triple sec, cranberry juice dash of lime juice.

Finlandia Mangopolitan \$12

Finlandia mango, triple sec, cranberry juice, sweet and sour mix.

Pink Grapefruit Tini \$12

Grapefruit fusion vodka, triple sec, lime juice splash of grenadine.

Pear Blossom \$12

Pear vodka, lychee juice, pineapple juice and sour mix.



Guarapos \$8

Mango

Mango fruit puree, light rum and lime soda.

Guayaba

Guava puree, coconut rum and lime soda.

Frambuesa

Raspberry puree, light rum and lime soda.

Piña

Pineapple puree, coconut rum and lime soda.

Durazno

White peach puree, light rum and lime soda.

Tragos Latinos - Traditional Latin Drinks

Sangria Roja /Sangria Blanca \$7

Mojito \$9

Rum, mint leaves, sugar, and fresh limes.

Apple Mojito \$10

Apple rum, mint leaves, sugar and fresh limes.

Mango Mojito \$10

Rum, mango puree, mint leaves, sugar and fresh limes.

Coquito \$10

Coconut rum, mint leaves, sugar and fresh limes.

Pomegranate Mojito \$10

Rum, Pama liquor, mint leaves, sugar and fresh limes.

Peach Mojito \$10

Peach rum, mint leaves, sugar and fresh limes.

Champagne Mojito \$10

Champagne, mint leaves, sugar and fresh limes.

Caipiriña \$10

“Cachaca” meaning cane alcohol, mixed with sugar and fresh limes.

Caipiroska \$9

Vodka, sugar and fresh limes.

Pisco Sour \$10

Pisco, sugar and fresh limes.

Mango Sour \$10

Pisco, mango puree, sugar and fresh limes.



Vinos Blancos - White Wines

	Glass	Bottle
EL Toqui Chardonnay <i>Chile, 2003</i>	8	30
De Valier Venetie Pinot Grigio <i>Italy, 2007</i>	8	30
Morande Sauvignon Blanc <i>Chile, 2005</i>	8	30
Viña Alijibes Rose <i>Spain, 2005</i>	9	40
Nessa Albariño <i>Spain, 2005</i>	10	45
In Situ Chardonnay <i>Chile, Valle del Aconcagua 2007</i>		65

Vinos Tintos - Red Wines

	Glass	Bottle
Gouguenheim Merlot <i>Argentina, 2006</i>	8	30
El Touqi Cabernet Sauvignon <i>Chile, 2002</i>	8	30
Santa Digna Shiraz <i>Chile, 2004</i>	9	40
Dolium Malbec <i>Argentina, 2004</i>	9	40
Morande Pinot Noir <i>Chile, 2006</i>	10	45
El Primavera Rioja <i>Spain, 2005</i>	10	45
River Bluff Old Vine Zinfandel <i>Lodi, California 2005</i>		60
Erial Ribera del Duero Tempranillo <i>Spain, 2006</i>		60

Champañas - Brut

	Glass	Bottle
Larousse Blanc Brut <i>Loire, France</i>	8	35
Cava, 1+1=3 <i>Spain</i>	10	45
Veuve Cliquot Brut <i>Remis, France</i>		95



Cerveza - Beer \$5

Miller Lite

Amstel Lite

Heineken

Yuengling

Blue Moon

Peroni

Specialty Shots

Sex with an Alligator \$9

Melon liqueur, pineapple and Jäger floater.

Washington Apple \$9

Crown Royal, Apple Pucker and cranberry.

Chocolate Cake \$9

Citrus vodka, hazelnut served in a sugar rim liqueur.

Ocho Shot \$9

Bery Bliss \$9

Blue berry vodka, raspberry liqueur, peach schnapps, pineapple and splash of orange juice.

Lychee Love \$9

Coconut rum, triple sec, lychee and sour mix.

Kamikazeberry \$9

Smirnoff raspberry twist vodka, triple sec, lime juice and sour mix.

Non - Alcoholic

Mango Juice \$5

Guava Juice \$5

Pineapple Juice \$5

Shirley Temple \$5

Espresso \$4

Cappuccino \$4

Flavored Tea \$4

Bottled Water \$5



Cositas Ricas - Tasty Little Things

Papa Rellena \$7

Beef, chicken or cheese baked potato cakes served with plantain tajadas.

Sorullitos de Maiz con Queso \$7

Traditional corn – gruyere fritters stuffed with cream cheese.

Torta de Choclo \$7

Sweet silver corn cakes with green onions and jalapeno; topped with mozzarella cheese.

Tamal de Pollo \$7

Corn masa stuffed with cumin-spiced chicken and vegetables; wrapped in a banana leaf and served with salsa criolla.

Chorizo \$8

Grilled Spanish sausage served with potato wedges and fresh avocado.

Gambas al Ajillo \$10

Sautéed jumbo shrimp in creamy roasted garlic sauce; served with French bread.

Calamares \$10

Crispy battered squid, flash fried and served with your choice of tomato-rocotto sauce or spicy mango passion fruit sauce.

Tostones \$6

Crispy flattened plantains served with salsa verde.

Chifles \$6

Homemade plantain chips served with guacamole.

Yuqitas a la Huancayna \$7

Crispy yucca fingers served with huancayna sauce made from queso fresco and aji peppers.

Chicharron de Cerdo \$8

Crispy pork on mote corn, topped with red onion salsa criolla.

Spinach and Cheese Dip \$6

Rich and creamy, served with grilled flat bread.

Empanada Trio \$9

Choose three of the following (Served with fried sweet plantains):

Empanada de Pollo

Chicken, peppers, olives and onions.

Empanada de Carne

Beef, potatoes, onions, raisins and olives.

Empanada de Chorizo y Queso

Mozzarella and Spanish sausage.

Empanada de Champiñones

Mushrooms, mozzarella cheese and onions.

Empanada de Espinaca

Spinach, three types of cheese and onions.

Empanada de Queso

Filled with mozzarella cheese, onions and achiote.

Arepas

Seared and stuffed corn cakes served with plantain tajadas.

Carne con Aji* \$10

Arepa stuffed with spicy steak bites and chimichurri.

Pollo Desmechado \$9

Arepa stuffed with marinated pulled chicken, tri-color peppers, onions and scallions.

Carne Desmechada \$9

Arepa stuffed with marinated pulled beef, tri-color peppers, onions and scallions.

Queso \$8

Arepa stuffed with melted mozzarella cheese and scallions.

Sopas - Soups \$6

Sopa de Lentejas

Yellow lentil soup.

Sopa de Choclo

Creamy corn soup blended with potatoes and caramelized onions.

** Consuming raw or undercooked meat, seafood and shellfish may increase your risk of food borne illness*



Ensaladas - Salads

Customize your orders by adding:

Grilled Chicken \$5

Grilled Shrimp \$5

Grilled Beef \$5

Calamari \$5

Ensalada Caesar \$6

Traditional Caesar salad topped with Yuca croutons.

Ensalada Campesina \$7

Cherry tomatoes, queso fresco, avocado with a cumin-lime vinaigrette.

Ensalada de la Casa \$6

Mixed greens with feta cheese, cucumbers and cherry tomatoes, tossed in a sweet cilantro dressing.

Ensalada del Chef \$7

Mix greens, sliced almonds tossed in a passion fruit dressing, topped with candied citrus rinds.

Ceviche - Citrus Cooked Dishes

Pescado Classico* \$9

Partially cooked white fish with fresh lime, aji peppers, onions, cilantro and sweet potatoes; topped with toasted corn.

Champiñones y Palmitos \$8

Mushrooms and hearts of palms in fresh lime juice, white wine, onions cilantro and aji peppers.

Camarones \$9

Shrimp ceviche Ecuadorian style with fresh lime and blood orange juice, tomato puree, onions, cilantro and aji peppers.

Plato de Ceviche* \$28

Tasting platter of four ceviche.

Atun* \$10

Citrus soy sauce marinated Yellowfin tuna, with ginger, scallions and red onions; topped with toasted sesame seeds and wasabi tobiko.

Palitos - Skewers

Palitos de Carne* \$15

Grilled steak skewers served with white jasmine rice, shredded lettuce, pico de gallo and Argentinean style chimichurri.

Palitos de Camarones \$15

Grilled jumbo shrimp skewers; served with quinoa tabuleh and fresh avocado.

Palitos de Pollo \$13

Grilled chicken skewers marinated in green curry and coconut milk; served with white jasmine rice, shredded lettuce, pico de gallo and chimichurri.

A la Parrilla - From the Grill

Palitos de Carne* \$15

Grilled steak skewers served with white jasmine rice, shredded lettuce, pico de gallo and Argentinean style chimichurri.

Palitos de Camarones \$15

Grilled jumbo shrimp skewers; served with quinoa tabuleh and fresh avocado.

Palitos de Pollo \$13

Grilled chicken skewers marinated in green curry and coconut milk; served with white jasmine rice, shredded lettuce, pico de gallo and chimichurri.

** Consuming raw or undercooked meat, seafood and shellfish may increase your risk of food borne illness*



Platos Fuertes – Main Course

Aji de Gallina \$15

Traditional Peruvian dish of pulled chicken in a creamy aji pepper sauce with potatoes; served with rice and topped with parsley, pecans and parmesan cheese.

Ropa Vieja \$16

Cuban style dish of marinated pulled steak served with white jasmine rice and black beans.

Arroz con Pollo y Chorizo \$16

Our take on the traditional Latin dish, made with chicken, chorizo, vegetables and salsa criolla.

Lomo Saltado \$17

Steak medallions with tomatoes, red onions and French fries in a soy reduction sauce; served with white rice.

Arroz con Mariscos \$17

Jumbo shrimp, mussels and calamari sautéed with Spanish rice and veggies; topped with salsa criolla.

Quinotto (vegetarian) \$14

Andean Risotto with mushrooms, peas and caramelized onions; topped with parmesano reggiano cheese.

Pollo Peruano \$15

Roasted Chicken marinated in beer, cumin and Peruvian spices. Served with French fries and mixed greens.

Seco De Carne* \$17

Peruvian dish of stewed beef and potatoes in a cilantro sauce with peas and carrots served over rice.

Acompañantes - Side Dishes

Plantain Tajadas \$4

White Jasmine Rice \$3

Pita Bread and Yogurt Dip \$5

Black Beans \$3

Guacamole \$2



Postres - Desserts

Dulce Tres Leches \$6

Sponge cake soaked in a sweet cream sauce; topped with drunken golden raisins.

Flan de Vainilla \$5

Vanilla flan served with caramel sauce.

Torta de Chocolate \$7

Molten fudge cake served with cherry and chocolate covered pine nut ice cream.

Helado Tropical \$6

Assorted ice cream and sorbet. Ask your server for available flavors.

Desert Cocktails

Tarta de Moras \$12

Vodka with crème de cacao layered with hazelnut and raspberry liqueur, on a chocolate rimmed martini.

Soma Andino \$12

Cava and Peruvian pisco topped with crème de cassis and a drop of passion fruit juice.

Cordials

Grand Marnier \$10

Type of cognac with an orange essence.

Sambuca \$9

Italian anisette, with a sweet licorice aroma.

Amaretto Disaronno \$9

Sweet, almond-flavored Italian liqueur.

Kahlua \$9

Dark, coffee liqueur.

What is a Hookah?

The Hookah (water pipe) is packed with tobacco aged with different flavors of fruit molasses.



Different variations of this apparatus appear throughout the world. The Hookah is also known as Arguileh, Shisha, or Hubbly Bubbly among other things!

How do you use the Hookah?

A piece of charcoal is heated and used to burn a pinch of flavored tobacco. We provide you with a disposable mouthpiece to attach to the barbeesh (hose), which you'll utilize to smoke the tobacco.

DON'T INHALE, SMOKE IT LIKE A CIGAR.

Your Hookah should last about 45 minutes.

\$20

Double	Grape
Apple	Mixed Fruit
Strawberry	Orange
Mango	Lemon
Apricot	Mint
Melon	Rose
Cherry	Peach



Weekly Entertainment

Wednesday Single and Mingle Night

Where friends come together
Showing all the episodes of Sex in the City and Entourage
Featured DJ Moh and DJ Boris

Thursday Flamingo Night

Featured Duende Camarón Band

Friday Rudy Gonzalez Y Su Lokura Band

Arlington's Only Latin Night, Salsa, Merengue,
Reggaeton and Latin Rock

Saturday DJ Ruben

Top 40, Internacional and Hip Hop

Friday and Saturday Nena Lounge Presents:

House Sessions

House Music all night long
Featuring DC's top house DJ's

Dining room Hours

Sunday-Thursday 5:00 pm-11:30 pm
Friday-Saturday 5:00 pm-12:30 am

Nena Hours

Friday-Saturday 8:00 pm-2:00 am

Happy Hour

Monday-Friday 5:00 pm-7:00 pm

*We accept reservations for the dining room and the upstairs lounge.
18% gratuity is included for parties of 5 or more*



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