
Appetizers

Tequila Lime Wings (10) \$20

Crispy wings tossed in a zesty tequila-lime glaze, topped with fresh cilantro.

Assorted Empanadas (3) \$16

Golden fried turnovers stuffed with your choice of beef, chicken, or shrimp.

Chicharrón de Pollo \$16

Juicy, crispy fried chicken chunks served with lime wedges.

Masitas de Cerdo \$16

Tender marinated pork chunks, fried until golden brown.

Guacamole & Chips \$16

Freshly smashed avocado with lime, onion, and cilantro, served with tortilla chips.

Shrimp Ceviche \$20

A refreshing citrus-marinated shrimp with onions, cilantro & peppers.

Buddha Sliders \$18

Mini gourmet burgers with our signature sauce and toppings.

Mozzarella Sticks \$10

Crispy breaded mozzarella served with marinara dipping sauce.

Calamari \$17

Golden fried calamari served with a zesty house sauce.

Caesar Salad \$15

Crisp romaine, parmesan, and Caesar dressing with crunchy croutons.

House Salad \$15

Romaine, cucumbers, corn, cherry tomatoes, and house dressing.

Shrimp +8 | Chicken +6 | Steak +15 | Avocado +3

Entrees

All mains served with two sides, except Mofongo and Seafood Paella

Mofongo (No sides) Pork \$25 | Shrimp \$28 | Steak \$30

Traditional mashed plantains with garlic.

Pepper Steak \$25

Tender beef strips sautéed with peppers & onions.

Pernil \$30

Slow-roasted, marinated pork full of rich flavor.

Pollo Guisado \$26

Home-style braised chicken stew with potatoes & peppers.

Fried Snapper \$35

Whole red snapper, seasoned & fried until golden. Served with seasonal vegetables in a white wine butter sauce.

Branzino \$35

Lightly seasoned Mediterranean sea bass, grilled to perfection. Served with seasonal vegetables in a white wine butter sauce.

Seafood Paella (No sides) \$42

Spanish-style rice loaded with shrimp, mussels, clams, & calamari.

Shrimp al Ajillo \$30

Succulent shrimp in a rich garlic butter sauce.

Oxtail Stew \$32

Slow-braised oxtail simmered in a rich, savory, delicious sauce and herbs until it falls off the bone.

Fish and Chips Sandwich \$17

Fluffy white fish, fried golden brown served with a side of french fries

Soups

Sopa de Mariscos - Seafood Soup \$15 | Sopa de Pollo - Chicken Soup \$10

Pasta

Fettuccine Alfredo \$20

Add Shrimp +15 | Chicken +7 | Steak +15
Creamy parmesan alfredo tossed with fettuccine.

Mac & Cheese \$18

Add Shrimp +15 | Chicken +7
Rich, creamy, and baked with golden cheese topping.

From The Grill

Ribeye Steak \$50

Juicy ribeye grilled to your liking.

Churrasco \$45

Tender skirt steak served with chimichurri sauce.

Pork Chop \$28

Marinated and grilled thick-cut pork chop.

Grilled Chicken Breast \$25

Juicy, seasoned chicken breast, flame-grilled.

Vibra Burger \$20 | Add Bacon +2

Served with bread & butter pickles, sauteed red onions, American cheese, roasted garlic and our signature Vibra sauce.

Grilled Salmon \$28

Fresh salmon filet topped with shrimp mofongo sauce.

Sides

\$7 ea. - Choose two with any entrée or order separately.

Potato Salad | Red or Black Beans | White Rice | Arroz con Gandules | Yellow Rice

French Fries | Tostones | Maduros (Sweet Plantains) | Yuca Fries | Cheesy Mashed Potatoes

Onion Rings | Sautéed Vegetables | Asparagus | Gacho Fries (loaded with cheese & toppings)

Kids Menu

Chicken Fingers with Fries \$7.00 | Kids' Pizza \$7.00 | Kids' Mac & Cheese \$7.00

Dessert

Churros with Ice Cream \$10

Fried churros served with vanilla bean ice cream & caramel drizzle.

Flan \$10

Creamy caramel custard with a silky finish.

Tres Leches \$10

Moist sponge cake soaked in three milks, topped with whipped cream.

Cheesecake \$10

Classic New York-style cheesecake, rich & velvety

*Please let us know if you have food allergies or special dietary needs. Thank you and enjoy.

*18% Gratuity charge will be added to all bills.