

RAW BAR

- TUNA TIRADITO (GF)16
White asparagus vinaigrette, wakame seaweed lemon-orange salt
- SHRIMP CEVICHE (GF).....16
Avocado mousse, coconut flakes, red onions aji amarillo leche de tigre
- EL SALMON BRULEE (GF)16
Verlasso salmon tartar, fromage brulee, strawberry & ginger leche de tigre, micro bull blood greens
- CRUDO TASTING.....30
Chef's selection of three from above

SALADS

Add: Salmon, Shrimp, Chicken or Steak.....6

- GRILLED CAESAR (V) (GF).....11
Grilled romaine, tomato confit, Dominican fried cheese croutons, pickled radishes, Caesar dressing, anchovy salt
- BEEF SALAD (V)11
Red & yellow beets, feta cheese, hard boiled eggs pepper mint infused olive oil, lemon zest
- BABY KALE (V) (GF).....11
Carrots, beets, red onion, grilled corn, manchego cheese, deviled eggs, pomegranate molasses vinaigrette

BRUNCH SPECIALS

- LOBSTER & BAKED EGG (GF)20
Fresh Maine lobster, frame baked egg, herbs, crema de blue cheese, fresh cream, truffled scented toasted bread
- LA PULPERIA OMELETTE (GF)15
caramilzed onions, roasted red peppers, tomato confit, chihuahua cheese, home fries, house salad
- EGGS BENEDICTS.....18
two poached eggs, sangria braised sort ribs aji amarillo hollandaise sauce
- MILANESA SANDWICH.....15
Latin style country crispy steak, lettuce, tomatoes, fried egg, onions, avocado-jalapeño crema ciabatta bread
- TOSTADA.....17
pull pork, Mexican chorizo, black beans, crispy corn tortilla, two eggs over easy, guacamole, crema, roasted tomato-chipotle sauce
- STEAK & EGGS.....22
grilled skirt steak, eggs, provenzal fries

EMPANADAS

two per order

DE CARNE 9

Argentinean style ground beef, hard boiled eggs, hidrated golden rasisings, cumin, chimichurri

DE MAIZ 9 (V)

creamy corn, Manchego cheese

RANCHERA 9

braised pork, black beans, cotija cheese, chipotle peppers, roasted corn, cilantro

SEASHORE 12

creamy spinach, Maryland lump crabmeat

GRILLED SMOKED BACON...18

French fries, fried eggs, salsa criolla

PARA LA MESA

- TRADITIONAL GUACAMOLE (GF) (V).....12
avocado, onion, cilantro, tomato
- QUESO FUNDIDO.....11
Chihuahua cheese, spanish chorizo, caramelized onions, toasted bread
- TAQUITOS DE LANGOSTA.....19
Crispy wonton shells, Maine lobster, grilled pineapple, avocado cream, spicy Kewpie mayo

UNLIMITED COCKTAILS

\$30 per two hours 12:00pm - 4:00pm

MIMOSA | BLOODY MARY
SCREWDRIVER | RED & WHITE SANGRIA

ADD \$5

VAMPIRO
"Latin Bloody Mary" la pitaya silver tequila, spicy Sangrita, lime

LA LOCA
Crystal Colombian liqueur passion fruit, agave nectar, Tajin, lime

EL CHILANGO
La Pitaya by Riazul tequila, Cointreau, tamarind, La Pulperia's spicy salsa

(V) VEGETARIAN | (GF) GLUTEN FREE

Named for the general stores found throughout South America, La Pulperia will offer Carlos' simple yet refined food from the countries of Latin America, with European influences from places like Italy and Spain.

CHEF: CARLOS BARROZ

NO SUBSTITUTIONS

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