



LA PERLA

SPRING 2017

PRIMERO

ceviche GF

Fresh local fish with Peruvian corn MKT

huevos diablo

Deviled egg with aged Spanish sherry, parsley, paprika oil and chorizo 1.50 each

peruvian chicken wings GF

With Aji Verde sauce 8

hummus GF V

Black bean hummus, olives, avocado butter, tomato jam, paprika oil, shisito peppers and tostones 9

shishito peppers GF V

Flash fried shishito peppers with avocado butter, cotija, lime, and cilantro 8

pulpo GF

Fried octopus, chickpeas, pickled radish, salsa taquero, crema 11

ENSALADA

cobb GF V

Romaine hearts, avocado, egg, pickled onion, cotija, olives, Peruvian corn, tomato jam, crispy Serrano ham, cucumbers, cilantro ranch dressing 12

pork belly GF V

pork belly, chèvre, pickled watermelon rind, arugula, fig vinaigrette 12

arugula salad GF

Arugula and chèvre wrapped in prosciutto with toasted almonds, agave vinaigrette and mango 10

ENTRADA

cochinita pibil GF

Marinated slow roasted pork wrapped in banana leaf, with rice, red beans, sweet plantains, salsa taquero, and tortillas 23

feijoada GF

Brazilian stew: pork, beef, chorizo and black beans with rice, avocado butter and plantains 21

cordero memana GF V

Half rack of lamb with saffron chickpeas, onion-sweet potato pakora, harissa, cilantro-mint crema 31

pescado

Fresh local fish MKT

churrasco GF V

Brasstown grass fed Bavette steak, Romesco sauce, papas fritas, alioli, grilled leeks, veg 28

pollito frito GF

Half fried cornish hen, Aji Verde, chayote slaw, rice, and red beans 24

"paella" GF

Shrimp, clams, fennel & orange salad, "paella" cake, fennel butter broth 27

GF Gluten free or gluten free version available V Vegetarian or Vegan version available

Eggs, seafood and steak are cooked to order. Eating raw or undercooked eggs, seafood, or steak could increase your risk of food-borne illness.

ESPUMOSO

Cordoniu Classico Cava 21 (Catalonia, Spain)
Dry, light-bodied Cava with green apple, citrus, almond and brioche nuances. split 6

Raventos i Blanc De La Finca (2013, Catalunya, Spain)
Blend of Macabeo, Xarello and Parellada; aged for 32 months in bottle. Complex aromas of brioche and honey. The palate has good harmony, with small bubbles, good acidity and a sharp, electric, refreshing finish. 66

Raventos De Nit Brut Rosé (2016, Catalunya, Spain)
Delicate and alluring fresh white fruit, whisper of rosewater and Morello cherry notes. 47

VINO BLANCO

White Sangria (white wine, Triple Sec, fresh fruit)
glass 7.5 pitcher (4 servings) 21

Colomé Torrontés (2015 Salta, Argentina)
Elegant with floral notes of roses, grapefruit, lime zest and an herbal hint. 9 36

Rámon Bilbao Albariño (Rias Baixas, Spain)
Fresh aromas with an ocean salinity which mingles with nuances of apricot and peach. 9 37

Cousiño Macul Sauvignon Gris (Maipo Valley, Chile)
Delicate freshness and zest on the nose. Fruit aromas of French lemon, ripe peach, juicy pineapple. 10 33

Camino Txakoli - "Chakoli" (Txakolina, Spain)
Unique to Basque Spain; laserlike minerality, fresh grass aroma with a salty lemon zest that mellows with aeration. 11 36

Kunde Family Estate Chardonnay (Sonoma Valley, CA)
Aromas of green apple and marzipan. Palate of cantaloupe melon with vanilla cream finish. 9 27

Viña Las Niñas Reserva Chardonnay (Colchagua Valley, Chile)
Pineapple, grapefruit, pears, peaches and a slight aroma of coconut, honey and banana. (unoaked stainless steel) 8 26

Ramey 2013 Chardonnay (Russian River, CA)
Signatures of honey, apricot pit, mint, butter and dried flowers blossom. Luscious but not overly rich. 42

VINO ROSADO

Figuiere "Le Saint Andre" Rosé (2016, Côte de Provence, France)
Aromas and flavors of peach, orange skin and white flowers are accented by refreshing acidity and a salty minerality thanks to the influence of the sea. 8 24

Bodegas Ercavio Rosé (2016, La Mancha, Spain)
Sour cherries and crisp strawberry with a hint of violet and rose petal. 8 24

VINO TINTO

Red Sangria (Red wine, brandy, Triple Sec, fresh fruit)
glass 7.5 pitcher (4 servings) 21

Leyda Pinot Noir (2015, Leyda Valley, Chile)
Spicy, subtle wild herb and earthy notes and a sour red fruit profile of raspberries, cherries and blueberries. 9.50 29

XIII Moons Rioja (2014, Rioja, Spain)
Garnacha (55%) and Tempranillo (45%) Flavors of plum and pepper. Silky, with delicate and elegant tannins. 9 28

La Cartuja Priorat (2014, Catalonia, Spain)
70% Garnacha and 30% Cariñena. Volcanic soil lends flavors of licorice. Smoky, spicy dark berries and mocha with dusty tannins. 11 33

Concha Y Toro Gran Reserva Cabernet Sauvignon (Colchagua Valley, Chile)
Flavors of dried blackberry, black fig and smoke-infused cocoa powder. 10.5 33

Broquel Malbec (2015, Mendoza, Argentina)
Aromas of ripe black plums and blackberries; sweet spicy smoke and mocha notes. 8.50 26

Castillo Perelada, 5 Finques Reserva (Central Valley, Chile)
25% Cabernet Sauvignon, 25% Garnacha, 20% Merlot, 15% Syrah, 15% Samsó. Intense aromas of ripe fruit, with spicy, roasted and balsamic notes. 10 31

Atteca Old Vines Garnacha (Calatayud, Spain)
Rustic and bold with a luscious velvety texture. Flavors of kirsch, blackberry preserves, and dark chocolate. 38

Cousiño Macul Finis Terrae (2012, Maipo Valley, Chile)
Nose of red fruit with subtle eucalyptus and spice. Very elegant and discrete wood notes with olives and clove. Tasty and elegant, medium-bodied and succulent. 50

Alta Vina Arana Reserva Rioja (2008, Ribera del Duero, Spain)
Sweet ripe strawberry fruit and coconut perfume from American oak. Savory leather notes, sweet spice and lots of smokey character. Finishes with very good clarity, silky tannins and an echo of candied rose. 58

Oráculo (Ribera del Duero, Spain)
Deep ruby red with intense aromas reminiscent of ripe black cherries, delicate toasted oak, cigar box, savoury game, tobacco and Asian spices. The palate is dense, layered and succulent. This wine is well balanced with lots of soft velvety tannins, intense extract, and it has a long lingering finish. 97

COCTELES

margarita

Hornitos Reposada, fresh squeezed lime & lemon juice,
agave, salt rim 10

hibiscus margarita

Fresh brewed hibiscus blossoms, fresh squeezed
lime juice, sugar rim 8.5

grapefruit margarita

Fresh squeezed grapefruit, fresh jalapeño, sugar rim 8.5

caiparinha

Brazilian Cachaça, muddled limes and sugar, soda 10

dark & stormy

Gosling rum and Ginger Beer 8.5

moscow mule

Vodka, lime juice and Ginger Beer with jalapeño 8.5

pisco sour

Pisco Barsol, fresh lime juice, egg white, bitters 11

distrito federal

Reposado Tequila, sweet vermouth, orange peel, bitters 11

blossom martini

Hendricks gin, St. Germain Elderflower liqueur 12

painkiller

Pusser's Rum, pineapple juice, orange juice,
Coco Lopez, and nutmeg 11

CERVEZAS

Miller Lite · PBR · Yuengling 3

Dos Equis Amber · Modelo Especial
Imperial · Pacifico 4

Foothills Hoppyum IPA · Victory Golden Monkey
Xingu Dark · Estrella Amber 5.5

Birdsong Jalapeno Pale Ale (16 oz) 7

TEQUILA El Jimador Reposado, Corralejo,
Hornitos Reposado, El Jimador Blanco

MEXCAL Creyente Joven

GIN Hendrick's, Tanqueri, Seagram's

RUM Zaya, Cruzan Single Barrel,
Pusser's, Havana Club, Don Q,
Goslings Dark, Appleton's, Sailor Jerry's

VODKA Grey Goose, Ketel One, Three Olives, Titos

WHISKEY & BOURBON Woodford Reserve,
Maker's Mark, Jack Daniel's, Jameson's,
Seagrams VO, Crown Royal

SCOTCH Glenfiddich,
Johnny Walker Red, Dewar's White



What do you think those cats are thinking?
Francisco De Goya "Don Manuel Osorio Manrique De Zuniga" Spanish

Para Los Ninos

(under 12 only)

Chicken Wings

Peruvian chicken wings with cilantro ranch dressing, black beans and rice 9

Black Bean Hummus

Hummus with olives, tomato jam, avocado butter and tostones 9

Cheese Quesadilla

Quesadilla with chips & salsa 7

Octopus

Fried octopus with salsa, chick peas and crema 11

Fried Chicken

Fried Cornish Hen (half order) with rice and red beans 12

Mini Feijoada

Brazilian stew (pork, beef, sausage) with rice and plantains 10