

WELCOME TO LATIN SOCIAL

Flavors of the Mediterranean

Not all ingredients are listed. Please share allergies and dietary restrictions with your server

STARTERS

French Onion Oysters* (2) • 12

[The new Lobster Shooter]

Baked East coast Oysters, gruyere, mini croissant

Potatoes Bravas• 13

Garlic aioli, spicy brava sauce, parmigiano reggiano

Apple Fig Jalapeno Pide* • 12

Turkish pizza, goat cheese, almonds, baby arugula

Fall Salad • 15

Mixed greens, green apple, plums,
gorgonzola, candied pecans, garlic
lemon vinaigrette

[Add a small fall salad +8]

Ahi Tuna Crudo(raw)* • 22

Mango, avocado, spring onions, tamarind citrus

Roasted Veggies & Burrata • 21

Roasted beets and carrots, pesto infused burrata,
grapefruit, candied pepitas, balsamic

Meat Pie Empanadas (3) • 15

Savory ground meat, raisins, apples, carrots,
cilantro mint yogurt dipping sauce

Black Hummus • 15

Tahini, lemon, chickpea, cucumber salad, naan

Baked Goat Cheese* • 22

Spicy tomato bisque, grilled sourdough

FROM THE GRILL

Seekh Kebab* (10oz) • 35

Ground NY Strip & Filet, cucumber
onion, tamarind, cilantro, yogurt

Rainbow Trout* • 38

Garlic dijon lemon sauce

Piri Piri Roasted Chicken* • 36

["Spicy Spicy" – Allow 20 mins]

Half Chicken, spicy garlic au jus

Select One Side:

Sautéed veggies

Parmesan smashed potatoes

Parsley French fries

[Add any additional Side +8]

CHEF'S CREATIONS

Corn Chowder Scallops* • 48

U-10 Scallops, asparagus, corn and potato gnocchi

Shrimp Scampi Aglio e Olio (4) • 38

Sautéed U-10 Prawns, garlic, olive oil, linguine

Braised Short Rib • 40

Spinach artichoke scallop potatoes, sweet chilies

Saffron Risotto • 28

Wild mushroom, grilled asparagus, chili oil,
chives, parmigiano reggiano

PLATTERS

MEZZE

Mezze Sampler* • 102

Piri Piri half chicken, 6oz Filet
Mignon Kebab, Lamb Seekh
Kebab, basmati rice, hummus,
toum, marinated olives,
cornichons, fries, naan

Mezze (4ppl)* • 210

Mezze Sampler plus whipped feta,
Portuguese Garlic Shrimp (4),
additional 6oz Filet Kebab,
additional Lamb Seekh Kebab

LAMB SHANK

BIRIYANI

Mediterranean Lamb

Biriyani* • 48

Braised Lamb Shank, masala
potatoes, cilantro yogurt,
citrus cucumber onion
salad, naan

PAELLAS

[Allow 30 mins]

Spicy Seafood Paella* • 58

PEI mussels, shrimp, clams, fish,
creamy saffron, veggie rice

Carne Paella* • 60

Grilled 1/2 chicken, NY Strip,
chorizo, salsa verde

22% service charge will be added to groups of 5ppl+. Latin Social has a Tip Pool Policy. Individual checks up to 4 ppl; one check for 5+.

The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
**These menu items may be served raw or undercooked. Colorado State Food Code requires us to inform you that consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses.*