

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

Patatas Bravas • 13

Layered potatoes, garlic aioli, spicy brava sauce, parmigiano reggiano

Steak Pide* • 12

Turkish pizza, caramelized onions, white cheddar, tomato confit *[can be vegetarian]*

Fall Salad • 15

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

Hamachi & Ahi Tuna Crudo* • 22

Mango, avocado, spring onions, tamarind citrus

Roasted Veggies & Burrata • 21

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

Baked Goat Cheese* • 20

Spicy tomato bisque, grilled sourdough

Cold Mezze • 22

Whipped feta *[crushed pistachio, agrumato oil, everything bagel seasoning]*, **Hummus** *[crispy pork belly, avocado puree, pickled veggies]*, spiced **mixed nuts**, spicy **marinated olives**

FROM THE GRILL

[Add small Fall Salad +8]

Seekh Kebab (10oz)* • 32

Ground NY Strip & Filet, cucumber onion salad, tamarind, cilantro chutneys, garlic yogurt, crispy fries

Chimichurri Lamb Chops (2) • 32

(Colorado Lamb)

8oz, balsamic, pomegranates, sautéed veggies

Center Cut Filet Mignon • 48

Tomatillo au jus, parsley fries

Piri Piri ½ Chicken • 38

[Allow 20 mins]

Spicy garlic au jus, parsley fries

CHEF’S CREATIONS

Lobster Tail* • 35

Grilled, zucchini noodles, roasted corn, butternut squash sauce

Braised Short Rib • 32

Ravioli duo filled with mushroom and spicy ricotta, veggies, creamy au jus, truffle oil, sweet smoked chilies

Coconut Curry Lamb Shank* • 39

Pomegranates, roasted potatoes, rice, naan

Portuguese Shrimp & Polenta (4) • 30

Beurre blanc style, guajillo, garlic, blistered tomatoes, polenta

Fried Branzino Filet • 39

(Mediterranean Sea Bass) Eggplant tapenade, pomegranates, yogurt sauce, molasses

PLATTERS

[For 2 people / Allow 30 mins]

MEZZE

Mezze Sampler* • 95

Grilled 1/2 chicken, Filet Mignon kebab, Lamb Chops (2), basmati rice, hummus, toum, marinated olives, cornichons, fries, naan

PAELLAS

Spicy Seafood Paella* • 58

PEI mussels, shrimp, clams, fish of the day, 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.*