



Dinner Menu

Antojitos

Salvadorean Pupusas - Two Salvadorian style corn tortilla fill with your choice of cheese, pork, mushroom, or spinach. Served with curtido and salsa on the side

Hondurean Baleadas - Two Honduran style flour tortilla filled with black beans, queso duro, sour cream, and thinly sliced avocado

Venezuelan Arepas - Two Venezuelan style wheat tortilla fill with your choice of cheese, pork, mushroom, or spinach. Served with aji sauce on the side

Freshly Made Komal Guacamole - Guacamole with queso fresco, chopped onions, and a sliced hardboiled egg

Queso Flameado - Melted asadero cheese with chorizo. Served with tortillas

Venezuelan Arepas - Two Venezuelan styled wheat tortilla fill with your choice of cheese, pork, mushroom, or spinach. Served with salsa on the side

Tacos de Trompo al Pastor - Three tacos de Trompo al pastor, with onions, cilantro and salsa on the side.
Mexican Quesadilla - Choice of chicken or pork, on top of jack cheese quesadilla, thinly sliced avocado and salsa. Served with rosemary potatoes and mixed fruit.

Causa Peruana - Choice of tuna or chicken, sandwiched between two yellow mashed potato, thinly sliced avocado, sliced hardboiled egg, pitted black olive and aji sauce.

Calamar Frito - Komal's freshly beer battered calamari rings with aji sauce

Tiraditos y Cebiches

Tiradito de Pescado - Freshly made thinly sliced fish with avocado and leche de tigre and aji sauce.

Tilapia

Red Snapper

Sea Bass

Peruvian Traditional Cebiches - Freshly made square cuts with sliced purple onions, cilantro, and leche de tigre

Tilapia

Red Snapper

Sea Bass

Shrimp

Soup of the Day

Monday - Beef

Tuesday - Beans

Wednesday - Tortilla

Thursday - Chupe de Camaron

Friday - Ajiaco

Saturday - Caracol

Sunday - Menudo

Ensaladas

Taco Salad

Cesar Salad. With Chicken, add

Mixed Green Salad and Fruits with your choice of dressing

Rellenos

(Served with Rice, beans and tortilla)

Mexican Chile Relleno, with chicken or beef, add

Salvadorian Tomato Relleno with beef

Peruvian Rocoto Relleno

Enchiladas

Enchiladas Verdes - Three shredded chicken enchiladas topped with green tomatillo sauce.

Spinach Cheese Enchiladas - Three spinach enchiladas topped with green tomatillo sauce and monterey jack cheese.

Beef Enchiladas - Three beef enchiladas topped with chili con carne.

Chicken Enchiladas - Three shredded chicken enchiladas in our traditional red sauce with melted cheese.

Shrimp Enchiladas - Topped with sour cream sauce.

Cheese Enchiladas - Three cheese enchiladas topped with chili con carne and chopped white onions



Sizzling Grilled Fajitas

(Served with guacamole, beans of your borracho, Salvadorian or black beans, grated cheddar and sour cream)

Fajitas - Your choice of Chicken, Steak, or Pork Tenderloin
For one / For two

Combination Fajitas for Two - Your choice of two; Chicken, Steak or Pork Tenderloin.
For one / For two

Shrimp Fajitas - Served with guacamole, grated cheddar and sour cream
For one / For two

SPECIALTIES

Colombian Ropa Vieja - Braised shredded beef with sofrito sauce, served with fried bananas, rice and an avocado slice.

Argentinian Churrasco con Chimichurri - Your choice of meat, thick cut, grilled to temperature of your choice, served with chorizo argentine, your choice of home fried potatoes or baked potatoes, and steamed broccoli.
Bife (Sirloin) (8oz)
Bife (New York) (8oz)
Rib eye, no bone (10oz)

Mar Y Tierra (Surf & Turf) - 8 oz. sirloin steak cooked to temperature of your choice. Served with two grilled Jumbo shrimp, Spanish rice, black beans, fried plantain, and chimol on the side.

Camarones a la Plancha - Six Jumbo shrimp seasoned and grilled to perfection. Served on a bed of Spanish rice and sautéed vegetables.

Baked Chilean Sea Bass - Baked thick cut seabass, sprinkled with parsley and served on a bed of mixed green with lemon slices

Chanchito Asado - Grilled pork tenderloin, marinated and cooked to perfection. Served in a chile ancho sauce with fried plantain, Spanish rice and small black bean soup.

Peruvian Pollo a la Brasa - Peruvian recipe grilled chicken, white or dark meat served with french fries.

Pollo con Champiñones - Grilled chicken breast with a sauce of sautéed poblano peppers and mushrooms covered. Served with Rice and black beans.

Desserts

Flan - Creamy egg custard
Tres Leches - Layered sponge cake soaked in three different types of milk.

Ice Cream with Fruits - Vanilla ice cream on top of strawberries and mango with caramel and chocolate drizzle.

Home Made Budding

Para los Niños (10 and Under)

Two Cheese or Beef Quesadilla
Two Chicken Strips with Fries
Two Cheese Pupusas
Cheese Burger with Fries
Grille Cheese with Fries

Beverages

Soft Drinks
Ice Tea
Sweetened or Unsweetened Juices & Milk

Coffees

Regular Coffee
Americano
Espresso
Latte
Machiato
Cortado
Capuccino



Lunch Menu

Antojitos

Salvadorian Pupusas - Two Salvadorian style corn tortilla fill with your choice of cheese, pork, mushroom, or spinach. Served with curtido and salsa on the side

Hondurean Baleadas - Two Honduran style flour tortilla filled with black beans, queso duro, sour cream, and thinly sliced avocado

Venezuelan Arepas - Two Venezuelan style wheat tortilla fill with your choice of cheese, pork, mushroom, or spinach. Served with aji sauce on the side

Mexican Quesadilla - Choice of chicken or pork, on top of jack cheese quesadilla, thinly sliced avocado and salsa. Served with rosemary potatoes and mixed fruit.

Causa Peruana - Choice of tuna or chicken, sandwiched between two yellow mashed potato, thinly sliced avocado, sliced hardboiled egg, pitted black olive and aji sauce.

Queso Flameado - Melted asadero cheese with chorizo. Served with tortillas

Venezuelan Arepas - Two Venezuelan styled wheat tortilla fill with your choice of cheese, pork, mushroom, or spinach. Served with salsa on the side

Tacos de Trompo al Pastor - Three tacos de Trompo al pastor, with onions, cilantro and salsa on the side.

Freshly Made Komal Guacamole - Guacamole with queso fresco, chopped onions, and a sliced hardboiled egg

Calamar Frito - Komal's freshly beer battered calamari rings with aji sauce

Cebiches

Peruvian Traditional Cebiches - Freshly made square cuts with sliced purple onions, cilantro, and leche de tigre

Tilapia
Red Snapper
Sea Bass
Shrimp

Soup of the Day

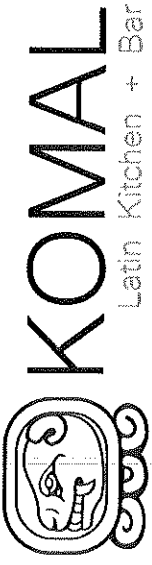
Monday - Beef
Tuesday - Beans
Wednesday - Tortilla
Thursday - Chupe de Camaron
Friday - Ajiaco

Ensaladas

Taco Salad
Cesar Salad. With Chicken, add
Mixed Green Salad and Fruits with your choice of dressing

Rellenos

(Served with Rice, beans and tortilla)
Mexican Chile Relleno, with chicken or beef, add
Salvadorian Tomato Relleno with beef
Peruvian Rocoto Relleno



Happy Hour

Monday - Friday 3 - 7 p.m.

Beers & House Margaritas off | Margarita
Rocks and Frozen off | Wells | House
Wines
The rest of the bar .50 off

Mojitos and paloma weekends

Try our flavored Mojitos!
Strawberry, Cucumber, Lemon, All made
with Bacardi

Sunday specials 10 a.m. - 3 p.m.

Mimosas
Bloody Marys

Apps

Served in the bar and cocktail area in all our locations during Happy Hour times!

Nachos

Ground beef, beans, cheese, lettuce and
jalapeños.

Chicken Quesadilla

Grilled flour tortillas filled with Monterrey
jack cheese, topped with sour cream and
pico de gallo.

Guacamole Completo

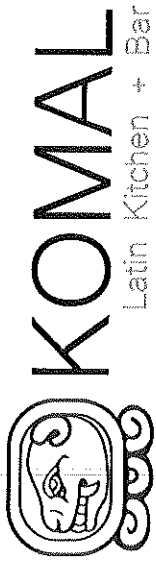
Komal guacamole with queso fresco, pico
de gallo and pumpkin seeds.

Tiradito de Pescado

Thinly sliced tilapia fish marinated in leche
de tigre

Fried Beer Batter, Onions, or Mushrooms or Pickels

With Komal's own beer batter recipe



Brunch Menu

(Only Served on Saturday and Sundays, 10am-2pm)
\$30

Komal's Brunch choices contains a international and delicious variety of dishes ranging from Mexico, Central and South America

Para los Niños (10 and Under)

Two Cheese or Beef Quesadilla
Two Chicken Strips with Fries
Two Cheese Pupusas
French Toast
Pancakes and Egg (scramble or over easy)

Brunch Cocktails

Absolut Bloody Mary
Absolut, fresh lime juice and Komal's special
bloody mary mix.

Michelada or Chelada
Your choice of beer

Irish Coffee

Jameson and Baileys added to coffee for a
kick.

Mimosas

Champagne and OJ.

Ruby Fizz

Deep Eddy Ruby Red and champagne.

Screwdriver

Absolut and OJ.

Beverages

Soft Drinks
Ice Tea
Sweetened or Unsweetened
Juices & Milk

Coffees

Regular Coffee
Americano
Espresso
Latte
Machiato
Cortadido
Capuccino