



— LUNCH MENU —

Consuming raw or undercooked meats, poultry, eggs, seafood including oysters may increase your risk of foodborn illness

*All Sandwiches are served with a choice of Salad or French Fries

To Start

- Soup of the Day —
Daily Selection
\$8
- Spinach and Artichoke Dip —
Tortilla Chips
\$12
- Crispy Eggplant & Zucchini —
Tzaziki Dip
\$11
- Fried Calamari —
Marinara Sauce
\$11
- Salmon Tartare —
Avocado, Red Onions, Sesame Ponzu
\$16

Salads

- Tomato Burrata Caprese —
Burrata, Basil Arugula Pine Nuts Pesto
\$16
- Caesar Salad —
Parmesan Cheese, Home Made Croutons
Add: Chicken \$6, Shrimp \$8, Steak \$10
\$9/16
- Chopped Chicken Salad —
Tomato, Cucumber, Hard Broilled, Egg,
Avocado Bacon Bites, Sesame Ranch
Dressing
\$9/16

Burgers & Sandwiches

- Cheese Burger Sliders* —
American Cheese, Caramelized
Shallots La Estación Burger Sauce
\$17
- Bacon Cheese Burger —
American Cheese, Caramelized
Shallots Lettuce, Tomato, La Estación
Sauce
\$18
- Veggie Burger —
Choice of Lettuce Wrap or Burger
Bun Tomato, Red Onion, Veggie Burger
Sauce
\$14
- Fried Chicken Sandwich —
Green Leaf Lettuce, Tomato, Togarashi
Mayo
\$14

Our specialities

- "El Chino" Baha Fish Taco —
Grilled Mahi Mahi, Pico de gallo,
Lettuce, Nori Seasoning
\$14
- Branzino à la Plancha —
Pearl Couscous Tabbouleh,
Tomato, Avocado
\$21
- Roasted Free Range Chicken —
Artisanal Garlic Oil Mashed Potatoes
\$17
- BBQ Back Ribs —
Mac and Cheese, Cole Slaw
\$19
- Steak Frites —
Skirt Steak, French Fries,
House Made Steak Sauce
\$26

Rolls

- Spicy Tuna Roll —
\$14
- Hamachi Roll —
\$13
- Salmon Avocado Roll —
\$10

Pasta

- Shrimp and Calamari Pasta —
Calamari, Shrimp, Lobster Sauce
\$19
- Lasagna —
Bolognese Sauce Herbed
Ricotta Cheese
\$19
- Rigatoni Alfredo —
Cream, Parmesan Cheese
Add on: Chicken \$6, Shrimp \$8
\$16

Sides

- French Fries —
\$6
- Artisanal Garlic Oil Mashed Potatoes —
\$6
- Steamed Asparagus —
\$6
- Mac and Cheese —
\$6
- Brussel Sprouts —
\$6

— DESSERT —

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Handmade daily, exclusively in-house

Tart \$7

- Strawberries Raspberry Tart —
- Caramel Chocolate Hazelnut
Tart —
- Lemon Meringue Tart —
- Black Forest Tart —

French Classic \$7

- Almond Hazelnut Chocolate Bar —
- Saint Honoré —
- Fine Puff Pastry Apple Tart —
- White Chocolate Bavaroise —

Milkshakes \$6

- Chocolate —
- Vanilla —
- Dulche de Leche —
- Strawberry —