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

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

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**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, Seasame Ponzu
  - $16

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**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, Seasame Ranch
  - Dressing
  - $9/16

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**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

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**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

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**DESSERT**

*Handmade daily, exclusively in-house*

**Tart**
- Strawberries Raspberry Tart — $7
- Caramel Chocolate Hazelnut Tart —
- Lemon Meringue Tart —
- Black Forest Tart —

**French Classic**
- Almond Hazelnut Chocolate Bar — $7
- Saint Honoré —
- Fine Puff Pastry Apple Tart —
- White Chocolate Bavaroise —

**Milkshakes**
- Chocolate — $6
- Vanilla —
- Dulche de Leche —
- Strawberry —