

# SOUPS

Cup 4 Bowl 6

**ROASTED SWEET CORN**  
smoked paprika oil, cilantro

**AVOCADO GAZPACHO**  
epazote slaw, habanero, onion,  
cucumber, lime-honey vinaigrette

# SALADS

*add: chicken 3, shrimp 5, steak\* 4, snapper 6*

**CASA 10/6**  
mixed field greens, cucumber, tomato,  
onion, roasted pepitas, cotija cheese,  
cilantro-pepita vinaigrette

**ROASTED TOMATILLO CAESAR\* 11/7**  
grilled romaine, charred corn, tomatoes,  
avocado, croutons, cotija, caesar dressing

**JICAMA 11/7**  
arugula, mint crema, oranges, mint, pepitas,  
prickly pear preserve, lime-honey vinaigrette

**SUNFLOWER 11/7**  
frisée, heirloom tomatoes, chayote, sprouts,  
onion, goat cheese, sunflower vinaigrette

# TACOS

**ROPA VIEJA BEEF 4.5**  
roasted corn & mushroom, lettuce, aji rojo aioli

**CHICKEN BARBACOA 4**  
creamed peppers, grilled cotija, radish

**CUMIN SPICED FISH TACO 4**  
lime slaw, cilantro aioli

**CARROT 4**  
watercress leaves, toasted bread crumbs,  
argan oil mole, goat cheese

**AL PASTOR 4**  
guajillo marinated pork shoulder,  
pineapple, onion

**PORK BELLY 4.5**  
chayote-fresno slaw, oaxacan mole



*Looking for more  
vegetarian options?  
Ask to see a Leaf menu.*

**Aji**, (*a species of chili pepper traditionally associated with Peruvian cuisine*) celebrates a taste of the many cultures of Latin America. Come celebrate and enjoy the spicy and exotic flavors of our cuisine or enjoy a hand crafted cocktail at the bar.

# SMALL PLATES

**FRIED CALAMARI 11**  
blue cornmeal, chile jam, tomatoes, slaw

**GRILLED OCTOPUS 12**  
roasted potatoes, baby greens, fresnos,  
coriander dressing, pickled onions

**CHIPS & GUACAMOLE 8**  
house-made tortilla chips

**MUSSELS 12**  
chorizo, vegetable escabeche,  
mint-tomatillo salsa, coconut milk

**SHELL-ON PRAWNS 12**  
red mole, cuban-style polenta, chickpeas, cilantro oil

**MOFONGO 10**  
shrimp, twice fried plantain, sofrito aioli, bacon

**PESCADO CEVICHE\* 10**  
cucumber, onions, tomatoes, serrano

**SHRIMP CEVICHE 11**  
coconut milk, roasted chiles & lime

**SWORDFISH CEVICHE\* 12**  
ginger & mezcal agua, serrano, radish, avocado,  
chamomile flowers, pickled onion, lime-chile salt

**CORN AREPAS 9**  
black bean purée, oyster mushrooms,  
smoked corn crema, pickled fresnos

**POBLANO EMPANADA 7**  
chilies & asadero cheese

**CARNE ASADA FRIES 10**  
red potatoes, ropa vieja beef, black bean purée,  
pico de gallo, guacamole, citrus crema, serrano

# DINNER PLATES

**SEARED SEA SCALLOPS\* 26**  
chipotle glaze, banana rice, green beans,  
crispy shallots, adobo sauce, pea sprouts

**PORK OSSO BUCCO CARNITAS 37**  
sweet & spicy braised, cabbage slaw, radish,  
grilled corn, pickled fresnos & onions, tortillas  
(serves 2)

**OAXACAN CHICKEN MOLE 19**  
cippolinis, tomatillo-jalapeño marmalade, green rice

**BONE-IN PORK CHOP\* 24**  
red pepper-pomegranate salsa, baby greens,  
fennel, chayote-fresno slaw, sprouts

**BRAZILIAN SEAFOOD STEW 22**  
shrimp, mussels, bay scallop, fish,  
spiced coconut broth, basmati rice

**NY STRIP STEAK & SHRIMP\* 25**  
malaqueta shrimp, pepitas,  
warm potato & brussel's sprouts salad

**ENCHILADAS 16**  
roasted vegetables, mushrooms, mazina tortillas,  
black beans, asadero cheese, chile cream,  
rice, guacamole, pico de gallo  
*add chicken or pork 3*

**RED SNAPPER 23**  
pea & yucca puree, fennel, chayote, pickled fresno,  
pea sprouts, red chile crema

**GRILLED RACK OF LAMB\* 26**  
sunchoke tart, pine nuts, wild mushrooms,  
fava beans, mint-tomatillo salsa, celery leaves

## Our Company and Our Farm

Aji Latin American Restaurant is operated by Three Leaf Concepts, a local, family owned restaurant group including The Boulder Dushanbe Teahouse, The Chautauqua Dining Hall, Leaf Vegetarian Restaurant in Boulder, The Huckleberry and Zucca Italian Ristorante in Louisville, and our catering company, Three Leaf Catering.

Our Commitment to fresh, local, and organic ingredients led us to create Three Leaf Farm in Lafayette, CO which allows us to provide organic, seasonal, freshly harvested ingredients.

# CHURRASCO

*a South American style barbecue tasting  
inspired by the fireside roasts of  
the gaúchos of southern Brazil*

**Our Churrasco dinners include  
traditional baked cheese roll,  
your choice of meat, & sides**

**ROASTED SWEET CORN SOUP**  
smoked paprika oil

*or*

## CASA SALAD

mixed field greens, cucumber, tomato,  
onion, pepitas, cotija cheese,  
cilantro-pepita vinaigrette

## THE MEAT *choice of*

**Beef Tenderloin\***  
chimichurri-mushroom cream **38**

**12 oz NY Strip Steak\***  
red pepper-pomegranate salsa **34**

**Duck Breast\***  
tomatillo-jalapeño marmalade **32**

## THE SIDES *choice of 2*

**Sunchoke Tart**  
**Red Mole Polenta**  
**Green Beans & Shallots**  
**Yucca Purée**  
**Warm Potato Salad**  
**Green Rice**  
**Grilled Corn & Aioli**

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are happy to apply multiple forms of payment to a check, however we are unable to split checks. An 18% gratuity may be added to parties of 6 or more; Split plate fee \$3*