



Happy Hour

\$3.5 plates

poblano empanada
chilies, asadero cheese, poblano crema

corn esquites
warm corn salad, crema, cotija

queso fundido
asadero & pepper-jack cheese

pao de queijo
brazilian cheese bread,
smoked red chili aioli

bacon wrapped chorizo stuffed dates
salsa negra

fried brussel leaves
chorizo vinaigrette, jicama,
cotija, pepitas

soups

cup 4
bowl 6

avocado gazpacho
epazote slaw, habanero, onion,
cucumber, lime-honey vinaigrette

roasted sweet corn
smoked paprika oil, cilantro

\$3.5 tacos

ropa vieja beef
roasted corn & mushroom,
lettuce, aji rojo mayo

chicken barbacoa
creamed peppers, griddled cotija,
radish

cumin spiced fish taco
lime slaw, cilantro aioli

carrot
watercress leaves, toasted bread crumbs,
argan oil mole, goat cheese

al pastor
guajillo marinated pork shoulder,
pineapple, onion, cilantro

salads

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

casa 10/6
mixed field greens, cucumber,
tomato, onion, pepitas, cotija,
cilantro-pepita vinaigrette

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

roasted tomatillo caesar 11/7
grilled romaine, charred corn,
tomatoes, avocado, seasoned
croutons, cotija, caesar dressing

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

small plates

chips & guacamole 8

mofongo 7
shrimp, twice fried plantain,
sofrito aioli, bacon

pescado ceviche* 7
cucumber, onions, tomatoes, serrano

shrimp ceviche 8
coconut milk, roasted chilies, lime

swordfish ceviche 10
ginger & mezcaml agua, serrano, radish,
avocado, chamomile flowers, pickled onion,
lime-chili salt

white corn arepas 7
black bean purée, oyster mushrooms,
smoked corn crema, pickled fresnos

calamari 8
blue cornmeal, chili jam, tomatoes, slaw

grilled octopus 10
roasted potatoes, baby greens, fresnos,
coriander dressing, pickled onions

carne asada fries 8
red potatoes, ropa vieja beef,
black bean purée, pico de gallo,
sour cream, serrano peppers

shell-on prawns 10
red mole, cuban-style polenta,
fried chickpeas, cilantro oil

Ask to see a leaf menu for more
vegetarian options

All ingredients are not listed on menu; please be specific with your server regarding any dietary restrictions. An 18% gratuity may be added to parties of 6 or more. Split plate fee \$3.

* These items may be served raw or undercooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

HAPPY HOUR DRINKS

CERVEZA

ASHER TREE HUGGER AMBER - boulder, CO 5
AVERY WHITE RASCAL WHEAT - boulder, CO 4
LEFT HAND POLESTAR PILSNER - longmont, CO 4
AVERY INDIA PALE ALE- boulder, CO 4
UPSLOPE PALE ALE- boulder, CO 4
O'DELL'S CUTTHROAT PORTER - ft. Collins, CO 4
DOGFISHHEAD 90-MINUTE IPA - milton, DE 6
SANITAS ROATING LINE - boulder, CO 5

FEATURED DRAFTS - ask your server

HOUSE WINE 4.5

cabernet sauvignon & macabeo

HOUSEMADE SANGRIA 5

blanco & tinto

AJI COCKTAILS

MOJITOS 5

classic, cucumber, spicy strawberry, blackberry & blueberry, daily feature

AJI MARGARITA 5

sauza reposado, organic agave, fresh lime juice

WELL COCKTAILS 4.5

old forester, svedka, brokers, don q, sauza

Need Event Space or Catering?

Add a little Latin flair to your next event! We can accommodate groups large and small at Aji (max 150 for a cocktail reception, 120 for a seated dinner). We also offer full service catering for parties at your home, office or other outside event location.

www.ajirestaurant.com/catering/