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# La Rumba

## About La Rumba

DELICIOUS LATINO CUISINE  
FROM LARUMBA

RESTAURANT LATINO

If you are looking for delicious, homemade Latino food, then you have come to the right place, LaRumba Restaurant Latino. We offer a wide selection of Latino dishes that we know you will come to love. We are a new business and are very proud to serve Asheville, N.C., and the surrounding communities. Proudly serving fresh local vegetables from Mountain Foods and local meat from Hickory Nut Gap.

## STARTERS

Ceviche \$19.99

Classic shrimp ceviche, marinated in fresh lime juice. With onion, tomato, jalapeno, cucumber, avocado and cilantro

Vegan Nachos \$18.73

Corn chip tortillas topped with refried black bean puree, pico de gallo, black bean corn salad, avocado, and fresh jalapenos. With your choice of grilled veggies or vegan chorizo

Guacamole and Chips- GF & \$14.99

Vegan

Freshly made with tomato, onion, cilantro, jalapenos, fresh lime, salt, & pepper.

Tostones Rellenos- GF \$14.99

Stuffed plantain with your choice of meat. With cilantro dressing, pico de gallo, queso fresco, corn and black bean salsa

Nachos- GF \$12.49

Corn chips topped with white cheddar cheese, pico de gallo, corn and black bean salad, avocado, and fresh jalapenos

Firecracker Shrimp \$16.24

Hand Breaded jumbo shrimp tossed in a chipotle lime mayo.

Homemade Queso Dip-GF \$7.49

White cheddar cheese and chipotle with chips (not Spicy)

## SIDES

Platanos Maduros Fritos \$7.49

With queso fresco and crema.

CHARRO PINTO BEAN. \$7.49

Warning: contains bacon

White Rice GF \$4.99

Refried Black Beans - GF \$4.99

Mexican Red Rice - GF \$4.99

Yucca Fried \$4.99

Grilled Nopales - GF \$4.99

Grilled Vegetables - GF \$4.99

Smashed Fried Potatoes \$4.99

French Fries \$4.99

Sweet Potato Fries \$4.99

## VEGAN

Vegan Mexican Street Tacos (GF) \$23.74

Three corn tortillas stuffed with your choice of mixed vegetables, chimichurri potatoes, or vegan chorizo topped with onion and cilantro. With two sides of your choice.

Vegan Enfioladas (GF) \$21.24

Three tortillas dipped in black bean puree topped with onion, avocado, radish, and choice of mixed vegetables, chimichurri potatoes, or vegan chorizo. With two sides of your choice.

Vegan Chef Mike Sampler (GF) \$19.99

Mixed vegetables tostada, vegan chorizo street taco, fried yucca, platanos maduros, and curtido slaw. (This dish does not include sides.)

Vegan Burrito \$17.49

Flour grilled tortilla filled with avocado, pico de Gallo, black beans, and choice of mixed vegetables, chimichurri potatoes, or vegan chorizo. With two sides of your choice.

Vegan Chilaquiles (GF) \$17.49

Fried corn tortillas tossed in your choice of salsa roja or verde topped with avocado, onion, cilantro, and radish. With two sides of your choice.

Vegan Tostadas (GF) \$18.74

Fried corn tortillas topped with refried black beans, lettuce, Pico de Gallo, radish, avocado, and choice of mixed vegetables or vegan chorizo. With two sides of your choice.

Vegan Hash (GF) \$17.49

Pan fried potatoes, bell peppers, onions, and a vegan chorizo. With two sides of your choice.

Vegan Avocado Tacos (GF) \$18.74

Three corn tortillas stuffed with freshly sliced avocado, pico onions, lettuce, corn bean salsa, Pico de Gallo, and fresh cilantro. With two sides of your choice

## LUNCH MENU - Monday thru Friday 11am-2pm

Monday-Friday 11-1:40

Lunch Pollo Jarocho- GF \$13.74

Half chicken roasted, marinated in orange, lime juice and garlic. Served with side of choice.

Lunch Chipotle Y Media \$13.74

Crema- GF

Choice of shrimp or chicken cooked with butter and our delicious homemade chipotle sauce. Served with one side of your choice.

Lunch Street Tacos- GF \$13.74

Two corn tortillas stuffed with your choice of meat, onion, cilantro, and lime. With one side of your choice.

Lunch Empanadas- GF \$13.74

## CHEF DISHES

Costillas en Salsa Roja (GF) \$27.49

Pork Spare ribs braised in a Guajillo Chili Sauce.

Pollo Jarocho- GF \$27.49

1/2 roast chicken marinated in lime juice, orange, and garlic.

Mojo Pork Tenderloin- GF \$27.49

Citrus Cuban marinated pork tenderloin, char-grilled

Guajillo HNG Beef Short Ribs- GF \$31.24

HNG beef short ribs, slow roasted in a slightly sweet and spicy guajillo adobo sauce with hints of cinnamon

Red Snapper Fillet - GF \$27.49

Seasoned and grilled Red Snapper fillet, served with cilantro vinaigrette and your choice of two sides

## SIGNATURE DISHES

comes with choice of two sides unless noted

Carne Asada- GF \$23.74

House-Marinated steak grilled to perfection with bed of grilled veggies and a side of house made chimichurri

Chile Rellenos \$21.24

Poblano peppers stuffed with Oaxaca cheese, dipped in our tempura batter and fried. Sitting on a bed of mole negro and topped with grilled corn and black bean salad. (Warning: This dish contains chocolate and peanuts)

Street Tacos- GF \$23.74

Three corn tortillas stuffed with your choice of meat, onion, cilantro, and lime.

Baja Tacos- GF Option \$23.74

Three corn tortillas stuffed with breaded grouper, curtido slaw, radish, and Baja sauce. Make it GF with grilled fish.

Cochinita Pibil Tacos \$23.74

Three corn tortillas stuffed with achiote and citrus marinated pork butt with guacamole, pickled onion, and cilantro

Cheese Quesadilla \$12.49

Flour tortilla grilled with white queso Oaxaca and pico de gallo.

Enfioladas- GF \$21.24

Three corn tortillas dipped in black bean puree, topped with onion, radish, avocado, queso fresco, and your choice of meat

Empanadas Ahogadas- GF \$21.24

Three handmade fried masa turnovers stuffed with potato and cheese, topped with house made pork adobo sauce, lettuce, pico de gallo, crema, corn and black bean salsa.

Empanadas- GF \$22.49

Three handmade fried masa turnovers stuffed with chicken, pico de gallo, cilantro cream sauce and

Mac & Cheese	\$4.99
Side Small Guacamole	\$6.24
Side Sour Crema	\$1.24
Side Corn Tortilla	\$1.56
Side Flour Tortilla	\$1.56
Side White Toast	\$1.24
Side Salad	\$4.99

## **MEAT SIDES**

***all meats are GF with the exception of beef cheek and breaded fish fillet***

Carne Asada	\$11.24
Grilled Chicken	\$9.99
Chorizo	\$7.49
Shredded Chicken in Adobo	\$8.74
Sauce	
Shrimp	\$11.24
Beef Cheek	\$7.49
Lengua	\$7.49
Grilled Fish Fillet - Grouper	\$9.99
Breaded Fish Fillet- Grouper	\$9.99
Vegan Chorizo	\$8.74

*Two handmade fried masa turnovers stuffed with chicken, Pico de Gallo, cilantro cream sauce, and queso fresco. With one side of your choice.*

**Lunch Cochinita Pibil Tacos- GF \$13.74**

*Two corn tortillas stuffed with achiote and citrus marinated pork butt with guacamole, pickle onion, and cilantro. Served with one side of your choice.*

**Lunch ACP (Arroz con Pollo)- GF \$13.74**

*Slices of grilled chicken topped with cheese sauce and rice. \*Dish does not include a side*

**Lunch Mole Empanadas- GF \$13.74**

*Two handmade fried masa turnovers, stuffed with chicken and topped with mole poblano, lettuce and queso fresco*

**Lunch Nachos- GF \$13.74**

*Chips topped with melted white cheddar, pico de gallo, black beans and corn salad, avocado, and jalapenos. With choice of meat*

**Lunch Creamy Mushroom- GF \$13.74**

*A rich and flavorful creamy mushroom sauce with tender pieces of chicken or chorizo. This luxurious dish showcases a velvety blend of sautéed mushrooms, garlic, and tomato enriched with a touch of cream and mole. Served with one side choice. WARNING this dish contains peanuts*

**Lunch Adobo De Puerco- GF \$13.74**

*Juicy tender slow cooked pork shoulder with nopales in house made adobo sauce. With one side of your choice.*

**Lunch Cheese Quesadilla \$13.74**

*Flour tortilla grilled with white queso Oaxaca and pico de gallo. With your choice of meat. With one side of your choice.*

**Lunch Enrijoladas- GF \$13.74**

*Two corn tortillas dipped in black bean puree, topped with onion, radish, avocado, queso fresco, crema. Your choice of meat. With one side of your choice.*

**Lunch Huevos Rancheros- GF \$13.74**

*Two tostadas with refried black beans, pico de gallo, corn bean salad, crema, avocado, and queso fresco. With Mexican rice and beans.*

**Lunch Empanadas Ahogadas- GF \$13.74**

*Two handmade fried masa turnovers stuffed with potatoes and queso fresco, topped with house made pork adobo sauce, lettuce, pico de gallo, crema, black bean & corn salsa. With one side of your choice.*

**Lunch Mango Habanero- GF \$13.74**

*Choice of chicken or shrimp marinated in our sweet and spicy mango habanero chile cream sauce with shallots and garlic cloves. Served with one side of your choice.*

**Lunch Hash- GF \$13.74**

*Pan roasted potatoes, chorizo, onions, and bell peppers all topped with two eggs your way. Served with rice and beans.*

**Lunch Baja Tacos- GF \$13.74**

*Two corn tortillas stuffed with curtido slaw, radish. Baja sauce, and cilantro. With a choice of grilled or breaded grouper or shrimp. With one side of your choice; \*\* if ordered breaded it will no longer be gluten-free.*

*queso fresco*

**Arrachera Steak \$27.49**

*Gluten-free. Grilled marinated sirloin steak served with Argentinian chorizo, grilled onions, grilled nopales, charro pinto beans and Mexican rice. Choice of 2 sides.*

**Creamy Mushroom- GF \$23.74**

*Gluten-free, contains peanuts and chocolate. A rich and flavorful creamy mushroom sauce with tender pieces of chicken or chorizo. This luxurious dish showcases a velvety blend of sautéed mushrooms, garlic, and tomato enriched with a touch of cream and mole. Choice of 2 sides.*

**Pollo Al Cilantro \$23.74**

*Chicken breast cooked with olive oil, garlic, cilantro, oregano and lime juice*

**Mango Habanero \$23.74**

*Choice of grilled Shrimp or chicken marinated in our sweet mango habanero chile cream sauce with shallot, and garlic cloves*

**A La Parrilla- GF \$23.74**

*Choice of chicken or Shrimp with grilled veggies, rice and refried black beans.*

**Chef Mike's Sampler- GF \$19.99**

*Chef Mike's favorite items, all on one plate! Chicken tinga tostada, chicken empanada, platanos maduros Fritos, topped with crema, queso fresco, fried yucca, and curtido slaw*

**Chipotle Y Media Crema \$23.74**

*Choice of Chicken or Shrimp cooked with butter and our delicious homemade Chipotle sauce*

**A La Mexicana- GF \$23.74**

*Enjoy the authentic flavor of Mexico, with this dish is a vibrant mix of grilled jalapeños, onions, tomatoes and fresh cilantro. With the meat of your choice. Choice of 2 sides.*

**Adobo De Puerco- GF \$23.74**

*Juicy tender slow cooked pork shoulder with nopales in house made adobo sauce*

**Filete De Pescado \$21.24**

*Fresh tilapia filet in our house made citrus marinade. Your choice of grilled or breaded. Choice of 2 sides.*

**Mole Empanadas \$22.49**

*3 handmade fried masa turnovers, stuffed with potatoes and queso. Topped with mole poblano, lettuce and queso fresco. With 2 side of your choice. Gluten-free. Contains peanuts.*

**Picadillo \$18.74**

*A hearty and soul-warming fusion of ground beef, potatoes, onions, bell peppers, olives, and capers, simmered to perfection in a fragrant tomato-based sauce with a hint of cumin and oregano. Served with choice of tortillas. Choice of 2 sides.*

## **BEVERAGES**

Hibiscus Aguas Frescas	\$4.99
Watermelon Aguas Frescas	\$4.99
Cantaloupe Aguas Frescas	\$4.99
Horchata Aguas Frescas	\$4.99
Pineapple Aguas Frescas	\$4.99
Jarritos Bottle	\$4.36
Mexican Coca-Cola Bottle	\$4.36
Cheerwine	\$3.74
Rootbeer	\$3.74
Powerade Mountain Berry Blast	\$3.74
Coca-Cola Products	\$3.74

Lunch House Burrito- GF	\$13.74	Iced Tea Sweet	\$2.49
<i>Flour tortilla filled with sour cream, avocado, queso Oaxaca, pico de gallo, rice, and charro pinto beans and choice of meat. With one side of your choice.</i>		Unsweet Tea	\$2.49
Lunch Picadillo- GF	\$13.74	Cup Ice	\$0.61
<i>A hearty and soul-warming fusion of ground beef, potatoes, onions, bell peppers, olives, and capers, simmered to perfection in a fragrant tomato-based sauce with a hint of cumin and oregano. Served with corn or flour tortilla. Served with one side of choice.</i>			
Lunch Breakfast Plate-GF	\$13.74		
<i>Two eggs *your way, smashed fried potatoes, charro beans, with your choice of bacon, linguica sausage, or chorizo and toast.</i>			
Lunch King Salad	\$13.74		
<i>Fried flour tortilla bowl stuffed with mixed greens, pico de gallo, black bean and corn salsa pepita, queso fresco, rice and your choice of meat topped with cilantro dressing</i>			
Lunch Filete De Pescado	\$13.74		
<i>Fresh tilapia filet in our house made citrus marinade. Your choice of grilled or breaded. Served with one side of your choice/</i>			
Lunch Chile Rellenos	\$13.74		
<i>One Poblano pepper stuffed with queso Oaxaca, dipped in our tempura batter and fried , served with mole negro, and topped with grilled corn, and black bean salsa. With one side of your choice. *WARNING dish contains peanuts</i>			
Lunch Breakfast Burrito	\$13.74		
<i>Grilled burrito stuffed with scrambled eggs, potatoes, queso Oaxaca, your choice of meat, onion, bell pepper, guacamole, and sour cream. With one side of your choice.</i>			
Lunch Chilaquiles- GF	\$13.74		
<i>Fried corn tortilla tossed in your choice of salsa Roja or Verde. Topped with avocado, onion, cilantro, queso fresco, sour cream, and two eggs your way. With one side of your choice.</i>			

## **ENSALADA**

House Salad	\$12.49
<i>Mixed greens with avocado, tomato, onion, pepitas, orange, and queso fresco with choice of cumin or ranch dressing</i>	
King Salad	\$17.49
<i>Fried flour tortilla bowl stuffed with mixed greens, pico de gallo, corn and black bean salsa, pepitas, queso fresco, rice and choice of meat. Topped with cilantro dressing</i>	
Sopa de Pollo	\$13.74
<i>Mexican chicken soup with rice, topped with radish, red onion, and cilantro</i>	

## **KIDS MENU**

***served with two sides and a soft drink***

Kids Cheese Quesadilla	\$9.99
Kids Chicken Tenders	\$9.99
Kids Grilled Cheese	\$9.99
Kids Grilled Chicken	\$9.99

## **DESSERTS**

Tres Leches Cake	\$8.74
Mango Mousse Cake	\$7.49
Flan	\$6.24
Chocolate Java Lava Cake	\$8.74
Churros	\$6.24