



Starters

CHERRY TOMATO AND AVOCADO

SALAD

tomatoes/ avocados/ cucumbers/ red onions/
feta cheese/ mixed greens/ citrus vinaigrette

SANCOCHO

braised beef/ chicken breast/ platanos /
pumpkin puree/ mini corn on the cob

SMOKED CHORIZO/SWEET CORN

RISOTTTO BALLS

sweet corn risotto/ smoked chorizo/ panko/
chipotle aioli

CUCUMBER BITES

marinated cucumber slices/ guacamole/
grilled shrimp/ pico de gallo

ASIAN RIBS

slow Cook Pork Ribs/ brown sugar/ cayenne
pepper/ ginger/ soy sauce/ vinegar/ Coca
Cola/ sesame seeds/ chopped scallion

Latin Sushi Rolls

EL DOMI ROLL

steak/ shrimp/ fried cheese/ rolled in plantain
and fried/ topped with sweet chili octopus

BIRRA ROLL

braised short rib/ dried chilis/ annatto paste/
onion/ tomatoes / house spices

EL BORY ROLL

steak/ shrimp/ cream cheese/ spicy crab/
rolled in mofongo/ topped with home made
chips

Entrada

CHULETA KAN KAN

Tomahawk pork chop with Crispy Pork Belly
/ House marinade / House rub / Mofongo /
Grilled jumbo shrimp / Fried cheese / Avocado
/ Sautéed onion

EL RABO DE ANTONY SANTOS'

Braised oxtail ribs/ sliced avocado/ white rice

POLLO VERA CRUZ

sautéed chicken breast/sweet peppers/crispy
potato slices/ rosemary/chorizo/ lemon/ butter

CHURRASCO

12 oz Prime skirt steak/ chimichurri/ garlic
mashed potatoes/ roasted seasonal vegetables

SURF AND TURF

14 Oz N.Y. Strip steak / grilled jumbo shrimp
/ sweet corn risotto/ roasted vegetables

PESCADO RELLENO

broiled basa filet/ chopped mixed seafood/
spinach/ manchengo cheese / asparagus/
mash potatoes

RED SNAPPER PAELLA

whole red snapper/ gulf shrimp/ calamari/
mexican chorizo/ red onions/ spanish rice

6 OZ LOBSTER TAIL ALJILLO

garlic/ wine / butter/ lemon/ sweet corn
risotto/ roasted vegetables
• Additional lobster tail \$12

Postre

TRES LECHES

• Traditional / Guava / chocolate

FLAN

Simple Sugar Caramel syrup/ Coconut flakes

CHURROS

cinnamon sugar