

LUNCH Pre-Fix Menu

(choose one for each course)

Appetizer

- *Guacamole & tostones
- *Bolón con Queso (green plantain fritters with cheese, served with a fried egg, avocado, sweet plantain and cheese)
- *Trio de Empanadas (beef, chicken or cheese)
- *House Salad
- *Lentil Soup

Entrée

- *Carne Asada- rice, beans, salad and sweet plantain
- *Chicken with mushroom sauce
- *Ceviche- shrimp ceviche
- *Whole Rainbow trout (fried or pan-seared) with salad
- *Alfredo Pasta

Dessert

- *Tres Leches
- *Flan
- *Crème Brulee



*IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, MANAGER OR YOUR SERVER
-CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



DINNER Pre-Fix Menu

(choose one for each course)

Appetizer

- *Octopus Salad (roasted fingerling potato, salad)
- *Camarones al Ajillo (Garlic Shrimp with tostones)
- *Trio de Empanadas (beef, chicken or cheese)
- *Yellow Fin Tuna Tartar (avocado and soy-lime dressing)
- *Beets Salad (organic roasted beets, mixed greens, hazelnut and goat cheese fritters)
- *Mussels in a white wine sauce

Entrée

- *Churrasquito- rice, beans, fried egg, Maduro and caramelized onions
- *Chicken Scarpariello- roasted potato, hot cherry peppers in lemon and white wine sauce
- *Seafood Linguine- mussels, clams, shrimp
- *Whole American Red Snapper (fried or pan-seared) with green plantain chips, lentils, cebolla criolla (onion salad)
- *Mar y Tierra, churrasco and shrimp with mashed potato and grilled vegetables with peppercorn sauce
- *Mixed Pineapple Ceviche – oyster, shrimp and white fish
- *Atlantic Salmon- mixed green vegetables and mango salcita

Dessert

- *Banana Beignet
- *Tres Leches
- *Flan
- *Crème Brulee
- *Lava Cake
- *Churros



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