

Mirabella

COCINA LATINA

Lunch \$24.95

CHOOSE ONE FROM EACH COURSE

COURSE ONE

GUACAMOLE

Mashed avocado with cucumber, cilantro, onion, lime juice and serrano peppers.

EMPANADAS

Two fried ground beef turnovers stuffed with carrots, onion, garlic, potatoes, fresh herbs and spices, and served with a side of hand-chopped chimichurri.

PATACONES

Fried Mashed Plantains.

COURSE TWO

CUBAN PRESS

Blend of swiss and mozzarella cheese with honey baked ham, fried pork shoulder, Dijon mustard and dill pickles, on a Cuban roll.

FAJITA SALAD

Mixed greens, onions, bell peppers, tomatoes, black beans, Mexican cheese blend, sliced avocado, cilantro and tortilla strips with cilantro lime ranch. Topped with your choice of grilled chicken, skirt steak or grilled shrimp.

SIGNATURE TACOS

3 signature tacos with your choice of flour or corn tortillas. Choose from Beef Barbacoa, Chicken Tinga, Pork Chilorio or Stuffed Poblano (V).

COURSE THREE

GUAVA CHEESECAKE

Traditional cheesecake topped with guava coulis.

VANILLA FLAN

Creamy Spanish-style vanilla egg custard.

TRES LECHES

Vanilla sponge cake, with torched Swiss meringue and 3 leches sauce.

Mirabella

COCINA LATINA

Dinner \$29.95

CHOOSE ONE FROM EACH COURSE

COURSE ONE

GUACAMOLE

Mashed avocado with cucumber, cilantro, onion, lime juice and serrano peppers.

EMPANADAS

Two fried ground beef turnovers, with carrots, onion, garlic, potatoes, fresh herbs and spices. Side of hand chopped chimichurri.

PATACONES

Fried mashed plantains.

COURSE TWO

ENCHILADAS

Chicken rolled tacos, topped with your choice of red or green enchilada sauce, onions and grilled ranchero sauce with a side of garlic basmati rice and black beans.

ROPA VIEJA

Shredded beef steak, with a tomato and bell pepper sauce with herbs wine and spices. Side of garlic basmati rice.

FAJITAS

Choose from chicken, steak, shrimp, veggie or combo served on a bed of sizzling peppers and onions. Served with your choice of corn or flour tortillas, guacamole, sour cream, and salsa.

COURSE THREE

GUAVA CHEESECAKE

Traditional cheesecake topped with guava coulis.

VANILLA FLAN

Creamy Spanish-style vanilla egg custard.

TRES LECHEs

Vanilla sponge cake, with torched Swiss meringue and 3 leches sauce.