

# **APPETIZERS**

<b>∑</b> Gua	acamole ———	\$380
CI PL	JSTIC PUREE OF AVOCADO WITH LOCAL TRUS, ROASTED PEPPERS, RED ONION, JMPKIN SEEDS, GARLIC CHIPS, EXTRA RGIN OLIVE OIL	
Por	tobello Steak ————	\$410
M	ARINATED WITH CHIMICHURRI	
Free	sh Fish Ceviche ———	\$360
M	ARINATED WITH LEMON JUICE, COCONUT ILK, RED ONION, CUCUMBER, PEAR, RED EPPER, SERRANO CHILE	
Free	sh Salmon Ceviche	\$390
G/	URED IN SEA SALT, PONZU SAUCE, PICO DE ALLO WITH MANGO AND RUSTIC UACAMOLE BASE	
Rus	tic Flatbread ———	\$620
SU CH RE	MEMADE DOUGH WITH TOMATOE SOUCE, IN-DRIED TOMATOES, BAKED TOMATOES, IERRY TOMATOES, ZUCCHINI, CARROTS, ID PEPPERS, ROASTED PINE NUTS, IUMICHURRI, PARSLEY, DILL	

Salami Flatbread ————	\$680
WITH TOMATO SAUCE, RED ONION AND GREEN BELL PEPPER	
Pastrami Flatbread  WITH TOMATO SAUCE, PURPLE ONION AND GREEN BELL PEPPER	\$680
BBQ Beef Rib Flatbread ————	\$880
Buffalo Chicken Wings ————————————————————————————————————	\$420
BBQ Chicken Wings WITH FRENCH FRIES	\$420
Breaded Chicken Fingers	\$460
Edamame's  ROASTED AND MARINATED SOYBEANS WITH SOY SAUCE, LEMON AND A SPICY TOUCH	\$350
Meat Empanadas (3 pieces) ——	\$450
OUR CHEF'S SPECIAL RECIPE MADE WITH TOP QUALITY GROUND BEEF SERVER WITH CHIMICHURRI	

# **SALADS**

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FRENCH STRING BEANS, ASPARAGUS, HEARTS OF PALM, PECAN, SHALLOT VINAIGRETTE

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TOMATO, AVACADO, WHITE ASPARAGUS, RED PEPPER, HEARTS OF PALM, ARTICHOKE BOTTOMS, HARD-BOILED EGG, HOUSE DRESSING

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LETTUCE, CROUTONS, CEASAR DRESSING

# Summer Salad \$350

LETTUCE, PEAR, CRANBERRY, GREEN APPLE, ORANGE, GRAPEFRUIT, CARAMELIZED WALNUTS WITH SWEET MUSTARD DRESSING

# **SOUPS**

Tortilla Soup	\$250
MADE WITH CHICKEN BROTH ENRICHED WITH	

MADE WITH CHICKEN BROTH ENRICHED WITH TOMATO, EPAZOTE AND CORN TORTILLA, SERVED WITH FRIED TORTILLA JULIANA, SUN DRY CHILLI PASILLA PEPPER, DICED AVOCADO

#### Chicken Consome — \$250

CHICKEN BROTH CONCENTRATE WITH VEGETABLES

#### Beef Bone Broth — \$340

WITH ONION, CILANTRO AND GREEN CHILI SERRANO PEPPER

# **PASTA**

### Bolognese — \$480

RIB EYE GROUND WITH ONION, GARLIC AND TOMATO SAUCE

### Caponata Siciliana

<sup>→</sup> \$410

EGGPLANT, ZUCCHINI, BELL PEPPER, CAPERS, BLACK OLIVES, ONION, TOMATO

# MAIN DISH

Breaded Chicken Breast  WITH FRENCH FRIES	<b>□ \$520</b>
Hot Dog JUMBO  WITH FRENCH FRIES	<b>−</b> \$430
BBQ Pulled Beef Hot Dog WITH FRENCH FRIES	→ \$520
Beef Burger WITH FRENCH FRIES	→ \$520
Brisket BBQ Burger WITH FRENCH FRIES	<b>− \$620</b>
Chicken KFC Burger WITH FRENCH FRIES	<sup>→</sup> \$520

# **FISH**

WITH MIXED SALAD AND FRENCH FRIES

# MEXICAN DISHES

Chicken Breast Fajitas ———	\$820
CHICKEN BREAST STRIPS ROASTED WITH VEGETABLES, ACCOMPANIED BY BROWN RICE FRENCH FRIES, GUACAMOLE WITH HOMEMAD CORN TORTILLAS	
Beef Fajitas	\$1100
BEEF STRIPS ROASTED WITH VEGETABLES, ACCOMPANIED BY BROWN RICE, FRENCH FRIES, GUACAMOLE WITH HOMEMADE CORN TORTILLAS	
Beef Tacos (3) 6oz.	\$620
CORN TORTILLAS WITH BLACK BEAN PUREE, GUACAMOLE AND MEXICAN SALSAS	
Rib Eye Black Angus	ቀሰ20
14003 (3) 302.	\$930
CHARCOAL OVEN-ROASTED RIB EYE, GUACAM PICO DE GALLO AND SAUTÉED ONION IN A CO TORTILLA	RN
BBQ Brisket Tacos (3) 6oz.	\$620
WITH GRILLED ONION AND CRISPY POTATOES	
Chicken Breast Marinated ————————————————————————————————————	\$520
CORN TORTILLAS WITH BLACK BEAN PUREE, GUACAMOLE AND MEXICAN SALSAS	
Tempura Breaded Fish ———— Tacos	\$520

WITH CARIBBEAN PICO DE GALLO SAUCE

### FINE CUTS

\*ALL OUT CUTS ARE MADE IN A CHARCOAL OVEN AND CAN HAVE A SMOKY TASTE

Chicken Thigh Sk 8oz. (2 Sides)  MARINATED WITH LEMO THYME, OREGANO AND	N ZEST, FRESH
Chicken Breast (2 Sides)	<b>\$730</b>
Beef Ribs in BBQ S WITH FRENCH FRIES	Sauce — \$1400
Flat Iron 12 Oz	\$1250
Rib Eye Black And 14oz. (2 Sides) IMPORTED	gus — \$2400

Cowboy Black Angus — \$4900 Bone-In Rib Eye 38oz. (3 Sides) IDEAL TO SHARE IMPORTED

## **SIDES**



**⊗** ✓ French Fries

Moro Rice

- Mashed Sweet Potato

  SCENTED WITH CINNAMON, WALNUTS, CREOLE
  CORIANDER, EXTRA VIRGIN OLIVE OIL
- **⊗** ✓ Seasonal Roasted Vegetables
  - BROWN RICE WITH CURRY, LENTILS, DRIED MUSHROOMS, CARAMELIZED SCHALLOTS, CASHEWS AND PARSLEY
- Wild Mushrooms

  VARIETY OF WILD MUSHROOMS WITH SAUTEED SPRING ONIONS

—— EXTRA SIDE DISH \$180

### DESSERTS

Melted Chocolate Fondant ——— \$290

IN CORN LEAF ACCOMPANIED WITH VEGAN VANILLA OR CHOCOLATE ICE CREAM, CARAMELIZED NUTS

✓ Golden Apple Tart ———— \$290

VEGAN CHOCOLATE OR VANILLA ICE CREAM WITH CRISPY ALMOND CANDY CHIPS, RED WINE COULIS WITH SPICES





