

# Manos Nouveau menu

## bocadillos [small plates]

### latin chicken meatballs \$9

plantain encrusted chicken breast mixed with quinoa, aji amarillo, onions, red bell peppers, and served on a bed of creamy huacatay sauce, garnished with lime marinated red onions and cilantro

### ahi tartare ceviche \$13

ahi tuna mixed with chef's creamy aioli sauce, aji amarillo, rocoto, red onion, chayote, sea salt, lime, sliced avocado, garnished with plantain chips

### prawns ala riviera \$12

prawns sautéed in a creamy spicy aji amarillo, miso and turmeric sauce, fried yuca, garnished with cilantro inspired by the yucatan riviera

### day boat scallops \$15

seared scallops with fried yuca, portabello mushrooms, red onions, chayote, lime, cilantro, with an olive aioli sauce

### black beans soup \$9

slightly spicy black bean soup puree, bacon, aji amarillo, rocoto, garnished with sour cream aioli

### manos salad \$9

butter lettuce, fennel, radishes, chayote, mango, candied walnuts with balsamic virgin olive oil dressing

## platos de fondo [main courses]

### fresh fish and prawns consommé \$20

perfectly sautéed prawns with fresh fish marinated in a white wine tomato cream consommé

### mixed vegetables with quinoa \$18

vegetable medley served over a mix of quinoa and rice seasoned with aji panca, a delicious blend of savory and sweet

### salmón with our chimole rice \$25

oven roasted salmon, creamy green pea chimole rice, lightly garnished with fresh cilantro

### latin style chicken cordon bleu \$23

chicken breast stuffed with bacon, grilled portobello mushroom, parmesan cheese, on a bed of aji panca marinade escabeche and a creamy infused aji amarillo sauce

### duck breast with mayan kun sauce \$26

pan seared duck breast served with a mayan pumpkin sauce, served with aji amarillo and turmeric infused rice

### grilled ribeye \$29

grilled ribeye steak over pan seared brussels sprouts, seasoned onions and tomatoes, garnished with cilantro.

### filet mignon \$27

grilled filet mignon with made to order ratatouille sauce, served on a bed of grilled brocolini, and a side of house made chimichurri

## al lado [sides]

### sauteed brussels sprouts \$5

tomatoes, onions, cilantro

### grilled brocolini \$5

bell pepper, garlic slices

### fried yuca \$5

plantain chips \$4  
rice \$4

## **bebidas [beverages]**

coffee \$4  
french press  
tea \$3  
sodas \$3

## **wines**

Our wines are selected to pair beautifully with our cuisine. We feature unique small batch vintages from South America and the Iberian Peninsula. Please stop in for our current wine list.

[www.manosnouveau.com](http://www.manosnouveau.com)