

Aperitivos Fríos-Cold Appetizers

Ceviche Fresco 10.95

Fresh Ceviche

Tarta de Atún 9.95

Tuna Tartare

Tabla de quesos con miel (para dos personas) 15.00

Wood slab of imported cheeses with honey (for two people)

Picadita para dos

Cantimpalo picante, genoa salami, prosciutto di Parma, bondiola dulce, pimientos rojos y amarillos
grillados y aceitunas aliñadas 16.00

Wood slab of cold cuts for two

Spicy cantimpalo, genoa salami, prosciutto di Parma, sweet bondiola, grilled red and yellow
peppers and assorted marinated olives

Aperitivos Calientes-Hot appetizers

Chorizo casero a la parrilla en pan rústico, cebollas caramelizadas y pimientos grillados 9.95

Grilled beef and pork sausage served on rustic bread topped with caramelized onions and grilled
peppers

Empanadas caseras al horno (carne, pollo, espinaca y ricota) 2.95

Homemade turnovers (beef, chicken, spinach and ricotta)

Tostón crocante con pico de gallo 100% Latinos 6.95

Crunchy green plantain topped with tomato relish 100% Latin

Croquetas con yuca frita y salsa de cilantro 7.95

Homemade croquettes with fried yucca and cilantro dipping sauce

Sopas y Ensaladas- Soups & Salads

Ensalada Cesar. Pencas de lechuga romana, aderezo cesar, láminas de queso Grana Padano y
crocantes de mariquitas Para uno 6.00 Para dos 9.00

Short stocks of romaine lettuce, Caesar dressing, Grana Padano cheese topped with crunchy
crushed green plantains

Ensalada Verde. Lechuga masclum, tomate, zanahoria rayada con láminas de Grana Padano,
aceitunas alineadas, jugo de limón y aceite de oliva. Bien fresca Para uno 6.00 Para dos 9.00

Green Salad. Mesclum lettuce, tomatoes, shredded carrots, topped with Grana Padano cheese,
marinated olives, lemon juice and olive oil and homemade vinaigrette. Super fresh

Torre Caprese. Rodajas finas de tomate y bufala mozzarella con pesto casero 10.95

Caprese stack. Thin slices of tomatoes, bufala mozzarella and homemade pesto

Sopa fresca del día 6.95

Fresh soup of the day

Platos Fuertes- Main Course

Todos nuestros platos Fuertes son acompañados de una guarnición a elección

All of our main dishes are served with choice of one side dish

Corvina a la parrilla con brotes, puré de zanahoria y emulsión de cebollín 23.95

Grilled corvina with micro greens, sweet potato mashed and scallion emulsion

Pargo entero frito con chutney de fruta fresca tropical 24.95

Fried whole red snapper topped with tropical fruit relish

Costilla de res de tres horas al vino tinto con polenta suave 18.95
Three hour short ribs cooked in red wine and served with creamy polenta

Churrasco Angus a la parrilla con cebollas caramelizadas y papas fritas crocantes 18.95
Grilled Angus skirt steak served with caramelized onions and crispy fries

Parrillada de mariscos. Camarones, vieiras, calamares grillados pintados con salsa verde de hierbas acompañados de zucchini, yellow squash y tomatitos grillados 26.95
Seafood mixed grill: Grilled shrimp, scallops, razor clams and calamari painted with herb green sauce served with grilled zucchini, yellow squash and grilled tomatoes

Pastas

Raviol de pera y gorgonzola con pesto cremoso 14.95
Pear and gorgonzola ravioli with creamy pesto

Fettucini frescos carbonara 13.95
Fresh carbonara fettuccini

Acompañantes- Side dishes

Pure de papas Mashed potatoes 4.00

Puré de zanahoria Carrot mash 4.00

Tostones Fried green plantains 4.00

Papas fritas caseras Homemade fries 4.00

Vegetales grillados Grilled Veggies 4.00

Arroz blanco White rice 2.00

Yuca frita Fried yucca 4.00

Frijoles Negros Black beans 2.00

Postres- Desserts

Créme Brulee de Coco 7.00
Coconut créme brulee

Panna cotta de mango 7.00
Mango panna cotta

Sufle de chocolate 9.00
Chocolate soufflé

Panqueque de dulce de leche y helado de vainilla 9.00
Dulce de leche crepe topped with vanilla ice cream

Sorbet de mango 6.00
Mango sorbet

Helado de vainilla 6.00
Vanilla ice cream

Torre de guayaba y queso 7.00
Guava and cheese tower