

## LUNCH MENU

### Beginnings

#### **CESTA DE EMPANADAS**

A sampling of our homemade empanadas filled with beef and chicken.  
Served in a basket with jalapeño chimichurri dipping sauce.

#### **YUCA MANGO SALAD**

Fresh spinach tossed with organic creamy vinaigrette, red tomatoes wedges and fresh mango and farmer's cheese

#### **GAZPACHO SOBE**

Iberian style chilled soup made with garden ripe tomatoes, cucumber and bell peppers.  
Drizzled with light cilantro oil. A hot weather favorite.

### Entrees

#### **CHURRASCO**

A latin favorite! Grilled marinated skirt steak on garlic mashed potato with pico de gallo and jalapeno chimichurri

#### **GRILLED TILAPIA**

Grilled filet of tilapia served with congri and light mango  
mustard sauce, finished with a garlic tomato concasse.

#### **POLLO CRIOLLO**

Semi Boneless chicken marinated in tropical citrus juices and grilled. Served with a citrus vinaigrette on fufu

#### **RAVIOLLI YUCALOTTI**

Our homemade spinach and ricotta ravioli with a cream of black bean  
and infused with goat cheese

### Desserts

#### **CHEESECAKE FLAN**

Traditional Latino caramelized dessert

#### **TRES LECHE DE CHOCOLATE**

Chocolate sponge cake soaked in three milks, finished with a decadent chocolate ice cream

BUEN PROVECHO!!!

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