



FAMILY STYLE LUNCH MENU
THREE COURSE FAMILY STYLE MEAL **\$42 PP**
INCLUDES SODA, COFFEE, TEA &
\$10 UP CHARGE TWO HOURS OF SANGRIA, BEER & WINE

WHILE YOU WAIT (*ADDITIONAL TABLE STARTER*)

AGUACATE CON MARIQUITAS **\$10 EACH**
AVOCADO MASH WITH PLANTAIN CHIPS

APPETIZERS (*CHOICE OF 2*)

ALBONDIGAS MEXICANAS

BRAISED MEATBALLS, GUAJILLO SAUCE, PICO DE GALLO, COTIJA CHEESE

ROPA VIEJA EMPANADAS

BRAISED BLACK BEAN PUREE, AVOCADO VINAIGRETTE, CREMA NATA

ENSALADA DE CASA

BABY ARUGULA, TOMATO MEDLEY, GARBANZOS, GRILLED CORN, BLACK OLIVES, CUCUMBERS, RADISH,
ROASTED GARLIC AGAVE VINAIGRETTE

EMPANADAS DE POLLO

CHICKEN EMPANADA, ROASTED TOMATILLO, CAPERS, SPANISH OLIVES, AVOCADO SALSA

EMPANADAS DE ESPINACA

SPINACH, MANCHEGO CHEESE, MEMBRILLO ORANGE SAUCE

CHICHARRON DE CALAMARES

CRISPY CALAMARI, TOMATO SOFRITO

PLATANITO RELLENO

CRUSTED SWEET PLANTAIN STUFFED WITH PICADILLO, SMOKED GOUDA FONDUE

PERNIL ASADO

PULLED PORK, CRISPY PLANTAINS, BLACK BEAN SAUCE

MOFONGUITOS (*CHOICE OF ONE*)

GREEN PLANTAIN "SHELLS" STUFFED WITH A CHOICE OF CRAB, CHICKEN OR ROPA VIEJA

ENTREES (CHOICE OF 3)

SABOR NUEVA PAELLA

SHRIMP, SQUID, MUSSELS CLAMS & CHORIZO, RED PEPPER INFUSED RICE

SALMON A LA PARRILLA

GRILLED SALMON, GINGER BONIATO, BEET MOJO

SALMON & MADURO SKEWERS

CHARRED TOMATO VINAIGRETTE

CAMARONES AL AJILLO OR ENCHILADO

SHRIMP IN HERB GARLIC WHITE WINE SAUCE

SHRIMP IN SPICY PEPPERS & ONION TOMATO BROTH

PINCHOS DE CARNE Y POLLO

SKEWERED GRILLED CHICKEN AND SKIRT STEAK, ARGENTINEAN CHIMICHURRI, PERUVIAN CORN

MASITAS DE PUERCO

TRADITIONAL CRISPY PORK, BLACK BEAN PUREE

POLLO A LA DUQUE DE ALBA

SAUTEED CHICKEN BREAST, BRANDY, MUSHROOM SAUCE

CARNE CON PAPA

BRAISED LATIN BEEF STEW, CARROTS, POTATOES

CHURRASCO (\$3 UP CHARGE PER PERSON)

SKIRT STEAK, WATERCRESS AVOCADO SALAD CHIMICHURRI SAUCE

ROPA VIEJA

SHREDDED SKIRT STEAK, SWEET PLANTAINS, AVOCADO SALPICON, BLACK BEAN BROTH

SIDES (CHOICE OF 2)

WHITE RICE & BLACK BEANS

MADUROS

YUCA FRIES

TOSTONES

DESSERT (CHOICE OF 2)

FLAN

TRADITIONAL CUSTARD BAKED WITH A CARMEL GLAZE

OLIVIA'S FAVORITE

RUM & CARMEL GLAZED BANANAS, TOPPED WITH VANILLA CREAM.

COCONUT TRES LECHE

TRADITIONAL MOIST COCONUT CAKE. SHAVED COCONUT.

CHURROS

CARMEL DIPPING SAUCE

GUAVA & CHEESE EMPANADAS

GUAVA AND CREAM CHEESE PASTRY AND MEMBRILLO SAUCE

\$42.00 PER PERSON TAX (7%) AND GRATUITY (20%) NOT INCLUDED

BAR PACKAGES

WHEN CHOOSING THE FOLLOWING PACKAGES FOOD IS \$42 PER PERSON

<u>BEER, WINE, SANGRIA</u>	<u>2 HOUR OPEN BAR</u>	<u>3 HOUR OPEN BAR</u>
\$30 PER PERSON 3 HOURS UNLIMITED	\$35 PER PERSON	\$40 PER PERSON