



Latin American Fusion Menu

Sides (Choice of One)

Bolas de Yuca: Handmade Yuca/Cassava croquettes made with freshly cooked Yuca, cheese and spices. Served with a creamy cilantro sauce.

Marikitas: Long Green Plantain chips fried golden brown and served with a Garlic Mojo.

Queso Frito Salad: Assorted greens salad dressed in an Extra Virgin Olive Oil Vinaigrette topped with Nicaragua Style Fried Cheese.

Second Course (Choice of One)

Causa Limeña- Tangy and Spicy cold potato-layered dish filled ripe avocados, and tuna and topped with black olives.

Sopa de Quinoa: A slow cooked chicken broth filled with quinoa, and vegetables and seasoned with fresh herbs and spices.

Repochetas- Our Nicaraguan version of a quesadilla, made with a corn tortilla and filled with cheese, crunchy and tender zucchini drizzled with fresh Crema.

Third Course (Choice of One)

Arroz Aguado de pollo: This soupy, risotto inspired rice is cooked with shredded chicken herbs and spices and served with a escabeche of red onions, garlic and chili.

Pollo con Cola: Baked Chicken thighs/breasts that have been marinated in Coco Cola, herbs and spices. A Peruvian original. Served with White Rice Pilaf

Picadillo: A Caribbean favorite. Slow cooked ground beef and veggies seasoned with tomato sauce, spices and herbs. Served with White Rice Pilaf

Lechon al Horno: Spice infused leg of pork cooked for over 6 hours until the meat falls of the bones, served with a Garlic Mojo and White Rice Pilaf.