



APPETIZER MENU

ONION RINGS

Cross sectional rings of onion dipped in bread crumbs and fried till crisp, served with our homemade chipotle mayo sauce.

\$15.00

COCONUT SHRIMP

Locally grown shrimp rolled in coconut flakes fried to a delicious crisp served with a homemade tambran sauce.

\$20.00

SHRIMP AL AJILLO TOSTONES

Twice fried green plantain then made into a cup filled with sautéed shrimp in a tasty garlic and white wine sauce.

\$20.00

PALAPAS CEVICHE

Peruvian aji pepper paste to which lime onion, cilantro, salt and black pepper are added, served with our crispy chips.

\$20.00

CHEESE STICKS

Mozzarella cheese roll in a batter and breadcrumb fried to crisp serve with our homemade chipotle mayo sauce.

\$16.00

JERK SHRIMP SKEWER

Our locally grown shrimp marinated with our homemade jerk sauce and glazed with fresh pineapple.

\$20.00

DINNER ENTRÉE

BLUE CHEESE RIB EYE STEAK

Our local blue cheese for rich and creamy sauce accompanied with our steak then simmered with our creamy sauce and cooked to perfection served with string beans and mashed potatoes.

\$70.00

BACON WRAPS FILLET MIGNON

Pan-seared bacon wrap fillet mignon cooked in a cast iron skillet with a butter drizzle and red wine reduction. Served with fresh garlic veggies and mashed potatoes.

\$65.00

RIBEYE STEAK, 11 OZ

Mouthwatering juiciness, and flavor in every bite, gilled to perfection topped with chimichurri sauce and roasted spring onions, served with garlic mashed potatoes and veggies.

\$65.00

REEF & BEEF

A perfect pair, shrimp sautéed in a garlic butter accompanied by our juicy beef tenderloin grilled to perfection served with our fresh grilled veggies and mashed potatoes.

\$65.00

PICANHA ASADA

Grilled picanha steak topped with homemade chimichurri and salsa with grilled garlic (Veggies) and parmesan mash potatoes

\$60.00

OXTAIL

Oxtail cutlets braised in a red wine gravy served with coconut rice, grilled veggies and ripe plantain.

\$55.00





BABY BACK RIBS

\$45.00

Pork ribs cooked until tender and simmered in our homemade sauce served with creamy mashed potatoes and grilled veggies.

PORK CHOP

\$45.00

Perfectly grilled chops with your choice of our homemade tamarind or jerk sauce. Served with our fresh grilled veggies and creamy mashed potato.

CURRY SEAFOOD

\$45.00

Our locally grown shrimp and fish stewed in a coconut milk with onions, peppers and our local spices served with coconut cilantro white rice, ripe plantain and grilled veggies.

GRILLED FISH FILLET

\$36.00

Fresh grilled fish fillet seasoned and simmered on your choice of a homemade carbonara or jerk sauce serve with garlic grilled veggies , ripe plantain and coconut cilantro white rice.

ROLLITOS DE PECHUGA AL CHIPOTLE

\$38.00

Boneless breast stuffed with spinach, mozzarella cheese and ham rolled on a crispy bacon then simmered on a homemade chipotle sauce served with sweet potato and fresh grilled veggies.

PASTA AL POMODORO

Linguine pasta with a tomato basil sauce, parmesan cheese and homemade garlic bread.

Choice of either:

Chicken

\$25.00

Shrimp

\$30.00

FETUCCINI ALFREDO

Fettuccine pasta tossed on a rich creamy butter parmesan cheese with fresh basil and onion served with homemade garlic bread.

Choice of either:

Chicken

\$30.00

Shrimp

\$35.00

CURRY TOFU

\$35.00

Tofu curry is a delicious dish that is pan fried tofu simmered in creamy coconut milk curry served with coconut rice, grilled vegies and ripe plantain.

SPECIAL MEAT PLATTER

(Beef, Tenderloin, ribeye, shrimp, Arachera, Ribs) served with fries.

Choice of either:

Small

\$125.00

Large

\$180.00

DESSERT MENU

PLATANO EN CONSERVA

\$15.00

CARAMEL AFFOGATO

\$20.00

STRAWBERRY CHEESECAKE

\$15.00

AYUTE EN CONSERVA

\$15.00

