



LUNCH
ENTRÉE

**JERK CHICKEN**

\$26.00

Grilled quarter chicken marinated in a homemade jerk sauce then simmered in coconut milk served with rice and beans, potato salad and fry plantain

QUESADILLAS

Homemade corn or flour tortillas filled with bell peppers, onions and mozzarella cheese served with homemade salsa, sour cream and guacamole

Choice of either:

Chicken

Beef

Shrimp

CORN

FLOUR

\$22.00

\$24.00

\$24.00

\$26.00

\$26.00

\$28.00

PESTO TOSTON BURGER "Vegetarian"

\$28.00

Twice fried green plantain and cassava chips with our fresh veggies grilled and tossed in a pesto sauce (tomatoes, bell peppers, zucchini, and eggplant) topped with lettuce, tomato and pickles.

JERK CHICKEN BURGER

\$26.00

Grill chicken fillet glazed in our jerk sauce with homemade bread, cheese, chipotle mayo, pineapple, tomato, pickles serve with fries

SIZZLING MAR Y TIERRA FAJITAS

\$35.00

Grilled stripped arachera and shrimps served on a sizzling hot skillet along with grilled onion pepper server with flour tortilla, guacamole beans and a home made salsa

CHILLY SHRIMPS

\$30.00

Spicy shrimps grilled with onions, bell peper on a hot garlic butter saces, served with coconut while rice and green salad

FISH BURGER

\$30.00

Home made bread filled with deep-fry fish fillet, topped with lettuce, tomatoes and pickles served with fresh homemade tostones

BEEF & SHRIMP BURGER

\$28.00

Grilled beef patties and shrimps, served on a homemade bread, bacon, cheese, lettuce, tomato, pickles serve with fries

PALAPAS WHOLE FISH

deep-fry fish served with coconut rice and salad and plantain

\$30.00





NACHOS

Baked crispy corn tortilla chips topped with beans, dip, mozzarella cheese, sour cream, jalapenos and Pico de Gallo.

Choice of either:

Chicken	\$22.00
Beef	\$24.00
Shrimp	\$26.00

TOSTON NACHOS

Green plantain deep fried till crisp topped with beans, dip, mozzarella cheese, sour cream and Pico de Gallo.

Choice of either:

Chicken	\$22.00
Beef	\$24.00
Shrimp	\$26.00

TEQUILA SEAFOOD TAQUITOS

Corn tortilla filled with pan sear shrimp & fish fillet tossed in a homemade tequila chipotle sauce topped with guacamole, homemade salsa and sour cream.

\$30.00

PIBIL TACOS

Slow roasted pulled pork served on a homemade sandwich bread with fries.

\$24.00

FISH FINGERS

Fish fillet cut and coated in a golden breadcrumbs deep fried and serve with fries

\$28.00

DESSERT MENU

CARAMELIZ PUMPKIN \$16.00

CARAMELIZED PLANTAINS \$16.00

TROPICAL CHEESECAKE \$18.00

