



CULINARIA

APPETIZER



SOPA DE TORTILLA

SIGNATURE SOUP, GRILLED CHICKEN,
FRIED TORTILLA HAY

TROPICANTE SALAD

MIXED TENDER LEAVES WITH APPLE,
PINEAPPLE, MANGO, QUESO FRESCO,
HIBISCUS BLOSSOM VINAIGRETTE



BOLIVIAN EMPANADA

CHICKEN TURNOVER,
SHREDDED LETTUCE
AVOCADO, TANGY TOMATOES

ENTREE



AMAZONIAN BREAST OF CHICKEN

CORN TORTILLA CRUSTED BREAST,
COCONUT PINEAPPLE RICE,
SAUTÉED VEGETABLES,
CACHAÇA CREAM



ARGENTINEAN BEEF CHURRASCO

SOFRITO AND CHIMICHURRI,
HERB ROASTED POTATOES
SPAGHETTI VEGETABLES

CARIBBEAN "SPA" SALMON

POACHED SALMON FILLET,
PECAN WILD RICE,
LITE-SAUTÉED VEGETABLES
CHILLED SHRIMP-CUCUMBER RELISH



DESSERT

TRES LECHES CAKE

SOAKED IN THREE MILK SYRUP
CRÈME CHANTILLY
FRESH BERRIES

\$15.00 pp++

optional wine pairing
\$15.00 per person

No Substitutions
No Split Plates
No Sharing Please



NUEVO
LATINO