



CULINARIA

## APPETIZER



### SOPA DE TORTILLA

SIGNATURE SOUP, GRILLED CHICKEN,  
FRIED TORTILLA HAY

### TROPICAL PALM HEART

COSTA RICAN PALM HEART,  
TOSSED WITH ROASTED PEPPERS  
BIB LETTUCE,  
BLACK PEPPER-CILANTRO LEMONGRETTE



### CHICKEN NEGRO

LATIN BLACKENED CHICKEN SKEWERS  
CALYPSO CREAM, VEGETABLE SLAW



## ENTREE

### ARGENTINEAN MIX GRILL

BEEF CHURRASCO, CHICKEN, BREAST  
PORK CHOP, AND JALAPENO SAUSAGE  
GAUCHO CHIMICHURRI  
GRILLED VEGETABLES MASHERS



### SHRIMP AND SCALLOPS

SEARED JUMBO SEA SCALLOPS  
LARGE SAUTÉED SHRIMP  
BACON AIOLI, CREOLE POTATOES  
VEGETABLES



### JAMAICAN MAHI-MAHI

CARIBBEAN JERK SPICED FILLET,  
CILANTRO RICE, JULIENNE VEGETABLES  
ROASTED CORN-MANGO SALSA

## DESSERT

### CARAMEL CUSTARD

FRESH ORANGES  
CUBAN RUM MARINATED CURRANTS

\$35.00 pp++

optional wine pairing  
\$20.00 per person

No Substitutions // No Split Plates  
No Sharing Please

