LUNCH MENU

Beginnings

JAMON SERRANO CROQUETAS
Serrano ham, bechamel

CAESAR SALAD
The traditional salad (of Latino birth!!) with a Latin twist, crisp romaine, shaved swiss cheese, yuca croutons and creamy dressing.

GAZPACHO SOBE
Iberian style chilled soup made with garden ripe tomatoes, cucumber, bell peppers and drizzled with light cilantro oil. It's a hot weather favorite.

Entrees

CHURRASCO
A latin favorite! Grilled marinated skirt steak on garlic mashed potato with pico de gallo and jalapeno chimichurri

GRILLED SALMON
Grilled filet of salmon served with congri and light mango mustard sauce, finished with a garlic tomato concasse.

POLLO CRIOLLO
Semi Boneless half chicken marinated in tropical citrus juices and grilled. Served with a citrus vinaigrette on Cuban fufu

YUCA RELLENA
Steamed yucca, wild mushroom picadillo, sautéed spinach and shitake

Desserts

CHEESECAKE FLAN
Traditional Latino caramelized dessert

TRES LECHES DE CHOCOLATE
Chocolate sponge cake soaked in three milks, finished with a decadent chocolate ice cream

BUEN PROVECHO!!!

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