

Ask for the soup of the Day

\$7

Seafood Pumpkin Broth

\$14

Appetizers

Cod Fish Cakes with cilantro-lemon sauce

(A mix of cod fish, onions, peppers and cilantro)

\$16

Puertorrican Delights

(Crab turnover, sorullas de maíz, Frititas de yautía, and Guava-Edam Empanadas)

\$18

Cilantro Coconut Shrimp

\$16

Cheese and Chips

(A mix of goat and mozzarella cheese encrusted with plantain and Guava Tomato Sauce)

\$12

Seafood Bytes

(A combination of Breaded squid rings, mussels and Halibut with oriental glaze)

\$18

Baby Pork Ribs with Ginger Tamarind sauce

\$14

Duck Confit Quesadillas

\$12

Skeuvers Combination

(Shrimp, Churrasco, Tuna and Chicken with herb vinaigrette)

\$18

Cheese and Wine

(Manchego, Prosciutto, Blue Cheese on crostini, salmon rolls and our wine of the month)

\$18 without wine \$35 with wine selection

Hummus Platter

(A mix of spring mix, Curry Chicken Salad and Hummus with pita Bread)

\$12

Spinach on phyllo

(Spinach with feta cheese and cranberries on phyllo dough)

\$12

Salads

Baby Spinach

Baby Spinach with walnuts, red onions, raisins, feta cheese and Papaya- Balsamic vinaigrette
\$12

Caribbean Salad

Spring Mix Salad with Prosciutto, Caramelized pears, pecans and melao- Citric Dressing
\$12

House Salad

(Spring mix with roasted red peppers slaw, pine nuts and Honey Lemon dressing)
\$10

Tahini Garden Salad

(Grape tomatoes, diced mangoes, cucumber over romaine lettuce and asparagus with tahini dressing)
\$10

Seafood Salad (Conch or Octopus with tostones) \$18

Entrée

Poultry and Game

Herb French Chicken Breast with Blueberry sauce
\$20

Magret de Canard with Citric sauce
\$28

Ostrich Medallions (Avestruz) with Balsamic Red wine reduction
\$36

From the Grill

14 oz. Veal Chop with Star Anise Sauce
\$36

Beef Filet Mignon with Mushrooms peppercorn sauce
\$32

New York Steak with Herb red wine glaze
\$30

Almond Crust Lamb Chops with Mint Chimichurri Sauce
\$28

Prime Rib Au Jus
\$34

Grilled Churrasco
\$25

Meat Parrillada

(Grilled Churrasco, Lamb Chops, Pork Loin and Chicken Breast with Mushrooms Rissotto)
\$65

Surf & Turf Parrillada
(A combination of meats and seafood with Herb lemon Rissotto)
\$80

Seafood

Plantain Crust Halibut with Passion fruit Beurre Blanc
\$30

Herb Salmon Roulade with Capers butter sauce
\$28

Crab & Lobster Cake with Vainilla Bean sauce
\$36

Seared Tuna Filet with Soy Ginger Sauce
\$28

Fish Trio
(A combination of Halibut, Salmon and Tuna)
\$36

Rissotto Del Mar with Saffron cream
\$32

Pasta

Seafood Linguini with Sundried tomatoes-spinach cream
\$32

Capellini Di Angel with Duck Confit and Asparagus
\$18

Vegetable Penne Pasta with Tofu and Garlic sauce
\$16

Delight your senses and expand your imagination.
Jose Vicente Executive Chef

Desserts

Mango & passion fruit filling Cake
\$8

Almond Cheesecake with guava sauce and vainilla ice cream
\$8

Chocolate Passion
\$8

Strawberries and Cream
\$8

Strawberry and Chocolate Mousse

\$8

Tres Flanes

(Piña, coca y calabaza)

\$8

A Choice of Sorbet of Mango, Strawberry, Lemon and Coconut

\$7

Vainilla and Chocolate Ice Cream

\$6