

APPETIZERS & ANTIPASTI

- Moules & frites white wine** 249
Perfumed with sauvignon blanc, a touch of lime and garlic butter emulsion.
- Clamato shrimp** 199
Prepared with avocado, baby cucumbers, red onions, v8 juice.
- Lebanese Style Hummus** 149
Emulsified with olive oil, lemon juice and sesame puree, served with pita bread.
- Mezze Platter (Middle Eastern style starters)** 385
Mediterranean / arabic sampler: homemade kibbeh and falefel, kalamata olives, lebanese hummus, tzatziki and pita bread.
- Argentinean Style Beef Empanadas** 149
Stuffed with stewed beef, served with homemade chimichurri.
- Charcuterie** 350
Accompanied with hummus, marinated olives and break.



SALADS

- Mediterranean Salad** 219
Feta cheese, kalamata olives, cucumber, cherry tomato, red onion, bell peppers and red wine vinaigrette.
- Quinoa Farro Salad** 219
Roasted broccoli, almonds, red onion, citrus wedges, rucola and orange vinaigrette.
 Add grilled chicken 80 Add a side of shrimp 99
 Add a side of smoked salmon 125
- Caesar Salad** 219
Crispy romaine, shaved parmesan, sourdough croutons and our home-made style Caesar dressing.
 Add grilled chicken 80 Add a side of shrimp 99
 Add a side of smoked salmon 125

SOUPS

- Tomato Cream** 189
Sun - dried tomato cream flavored with basil and served with focaccia bread.
- Tortilla** 189
Chicken broth enriched with tomato sofrito, garnished with shredded chicken, avocado, white cheese and fried tortilla strip, finished with a touch of fresh cilantro.
- Chicken Noodle** 189
Light chicken broth garnished with local farmer vegetables.
- Broccoli & Cheddar** 189
Served in a bowl of our artisan baked bread..



MEATS, POULTRY & SEAFOOD

Accompany your main course with your choice of garnish

Beef tenderloin churrasco 8 oz.	499
USDA Angus skirt steak 8 oz.	625
Rib braised in red wine 8 oz.	606
USDA Angus New York Steak 10 oz.	650
Rib Eye Steak 16 oz.	859
Grilled chicken breast	265
Chilean salmon fillet	499
Wild caught shrimp	549
Sea bass fillet with garlic butter sauce	399



FITTINGS

French fries	75
Steamed rice	75
Mashed potato with mushroom <i>gravy</i>	75
Green salad with parmesan cheese	75
Baked potato with bacon and cheddar	75
Grilled vegetables with olive oil	75



HOUSE SPECIAL

Honduran Typical Dish 399

Grilled beef fillet and sausage, avocado, cheese, refried beans, ripe banana plantain and white rice, served with tortillas, chimol, chimichurri and butter.

HAMBURGUESAS & SANDWICHES

Served with french fries

Juan Carlos Hamburger	249
<i>Made with certified angus beef, cheddar cheese, bacon, pickel tomato and lettuce built in between homemade brioche.</i>	
Club Sandwich	239
<i>Grilled chicken salad, prociutto, pepper Jack, lettuce and tomato, built in between two rustic slices of artisan loaf.</i>	
Brisket Sandwich	239
<i>Slow braised brisket, pepper Jack cheese, caramelized onion, artisan pickle and horseradish dressing, built in between two of our homemade rustic bread.</i>	



PIZZAS

A thin light stone-baked artisanal sourdough crust fermented for 48 hours.

Mr. Pepper	275
<i>Pomodoro sauce, mozzarella and pepperoni</i>	
Jalapeño	285
<i>Pomodoro sauce, mozzarella, bacon, sweet corn and jalapeño.</i>	
Three Formaggi	285
<i>Gorgonzola, parmesan and provolone cheese topped with a blue cheese dressing.</i>	
Greek	289
<i>Mushroom, olives, cherry tomatoes, peppers, onion and crushed feta cheese.</i>	



FRESH PASTA

Made at home in an artisanal way based on flour "00" and fresh egg

Chicken Lasagna	269
<i>Made at home in an artisanal way, gratin with bechamel sauce and mozzarella cheese.</i>	
Gnocchi alla parmigiana	269
<i>Sauteed baked and finished in a creamy parmesan sauce and white truffle panko bites.</i>	
Rib Ragu Fettucine	269
<i>Sauteed in a rib stew in red wine and finished with slice of parmesan.</i>	
Ravioli de queso al burro	269
<i>Sauteed in butter, garlic and parmesan cheese.</i>	



DESSERTS

Tiramisu	120
<i>Almond cake layerd with dark ganache and mascarpone mousse.</i>	
Vanilla flan	120
<i>Served with caramel and decorated with petit fours.</i>	
Sacher cake	120
<i>Dark chocolate cake layered with bitter ganache and strawberry jelly.</i>	

