



# DINNER MENU

## Family Style Service

### Appetizer – Choose Two

#### \*CROQUETAS DE POLLO

CREAMY BECHAMEL, ROASTED JALAPENO AIOLI

#### \*MERCADO GUACAMOLE

HOUSE-MADE GUACAMOLE, PICO DE GALLO, QUESO FRESCO, PLANTAIN CHIPS, TORTILLA CHIPS

#### \*TRUFFLE YUCA RITA

COTIJA, PARLEY, PIMENTO AIOLI

#### \*AREPAS DE LA MUSE

SHREDDED BEEF, QUESO BLANCO, GUASACACA BRUSHSTROKE

### SALAD – Choose One

#### CAESAR

ROMAINE WEDGE, PARMESAN CROSTINI, BABY HEIRLOOM TOMATOES, CAESAR DRESSING

#### ALEXANDRE DUMAS

ROMAINE, BEETS, CELERY, TRUFFLE-MARACUYA VINAIGRETTE

### Main- Choose Two

#### SALMON VERACRUZ

VERACRUZ-STYLE SAUCE, GRILLED AVOCADO, PURPLE POTATO

#### LOMO SALTADO

BEEF TENDERLOIN, SOY RED ONION JUS, TOMATOES, TRUFFLE YUCA FRIES

#### POLLO A LA PARILLA

GRILLED ORGANIC CHICKEN, ONION, TOMATOES, SAFFRON RICE & PEAS, ROCOTO-HONEY GLAZE

### Dessert

Chef Choice

**\$85.00 Per Adult / \$55.00 per teen**

*For parties of 25 or fewer, a fee of \$75 will apply to book your space, date, and time.*

*Parties of 25 up to 30 guests max, a booking fee of \$395++ with a \$100 Credit towards the bill will apply.*

*A 26% Service Charge and 9% tax will be applied to all parties.*

*\*Non-alcoholic beverages (Sodas, Iced Tea, Regular & Decaf Coffee) included*