

LATIN COURSES

Trays yield around 10 people

- Pollo Plancha** chicken filet topped with onions or sofrito sauce \$35
Pernil Asado slow roasted adobo-mojo shredded pork w/onions \$45
Churrasco marinated tender steak served with chimi-churri sauce \$55
Camarones San Juan grilled shrimps served with sofrito sauce \$55

Cilantro or Yellow Rice \$18 Black or Pink bean \$15
Sweet plantains, Fried Yucca or Tostones \$15
Garden salad \$20 Avocado-Tomato salad \$25
Fresh Bread & butter \$15

BUILD YOUR BOWL

Sliced marinated chicken breast & Churrasco Steak (75/25%) (+1.50 50/50%)
Cilantro Rice, Black beans, lettuce, spinach, grilled onions, fresh tomato salsa,
charred corn, sweet plantains, cheese & cilantro sauce \$12, min 10

FAJITA or TACO BAR

Taco > Shredded Chicken breast & Angus Ground Beef * or *
Fajitas > Chicken breast & Churrasco Steak (75/25%) with onions. (+1.50 for 50/50mix)
Served with Cilantro or Vegetable Rice, Black or Pink Beans, lettuce, cheese blend,
pico de gallo, sour cream, fresh roasted salsa, chips, corn & flour tortillas \$12
Ultimate – Everything above, plus Guacamole, Queso Dip & Chips \$15

BURGER BAR

Angus beef & chicken breast (75/25 mix). Includes cheeses, lettuce, tomatoes,
pickles & grilled onions. Served with cole slaw, tater tots & beans. Sauces mayo-ketchup,
chipotle aioli & cilantro cream. \$12 min 10, Bacon xtra \$1, fried egg extra \$1

Desserts min 10 from any kind

Sopapillas & Churros \$1.50 Oreo Brownies \$1.50 Mini Quesito Pastry \$1.50

