



## APPETIZERS & ANTIPASTI

**Shrimp Cocktail** 319

*Served with fresh avocado, pink sauce scented with horseradish and green shoots.*

**Sea Bass Ceviche** 299

*Macerated with fresh lemon, yellow pepper, red onion and perfumed with coriander .*

**Tuna tartare** 329

*Grilled tuna served with sesame vinaigrette, avocado and nori. Finished with ponzu sauce.*

**Creole Guacamole** 199

*Served with homemade tostones.*

**Charcuterie** 359

*Selection of cured hams and imported cheeses. Accompanied by hummus, olives and toast.*



## SALADS

**Caesar Salad** 259

*Crunchy Romana, Parmesan cheese, caper dressing and baguette crouton. Served in a Parmesan basket.*

**Caprese Salad Bowl** 319

*Fresh mozzarella, grilled mushrooms and cherry tomato. Served on a bed of arugula and dressed with basil oil.*

**Mediterranean Salad Bowl** 299

*Couscous, chickpeas, greek olives, feta cheese, cherry tomato, japanese cucumber and kale. dressed with saffron lemon.*

<b>Add</b>	
Grilled chicken	80
Sauteed shrimp	99
Side of smoked salmon	125
Sealed tuna	125

## SOUPS

**French onion** 255

*Served with gratin brioche crouton and entremont cheese.*

**Tortilla** 255

*Chicken broth enriched with tomato sofrito, garnished with shredded chicken, avocado, white cheese and fried tortilla strip, finished with a touch of fresh cilantro.*

**Traditional honduran Conch Soup** 329

*Served with coconut milk, tender conch meat, yuca, slices of unripe bananas, and topped with chopped cilantro.*





## MEATS, POULTRY & SEAFOOD

Accompany your main course with your choice of garnish

USDA angus skirt steak 8 oz.	770
USDA Puyazo 10 oz.	799
USDA strip roast 12 oz.	799
Beef tenderloin churrasco 8 oz.	530
Breaded Argentinean Meat	599
Porchetta	335
Grilled chicken breast	299
Sea bass fillet	559
Breaded gulf shrimp	580

## FITTINGS

French fries	89
Steamed rice	89
Mashed potato with mushroom gravy	89
Grilled vegetables	89
Cauliflower rice	89
Green salad with parmesan cheese	89
Musaka	89



## HOUSE SPECIAL



### Sea & Land 625

For lovers of land and sea perfect combination made with gulf shrimp with garlic and churrasco grilled fillet, finished with chimichurri.

Accompanied with grilled vegetables.

### Honduran typical dish 449

Grilled beef fillet and sausage, avocado, cheese, refried beans, ripe banana plantain and white rice.

Served with tortillas, chimol, chimichurri and butter.

## PAELLAS

Portion for one person  
Made with ingredients according to the valencian tradition.

### Montañesa (pork and chicken) 329

Valencian rice fried in tomato jam scented with paprika and saffron flower.

### Black paella with shrimp 489

Sailor rice, perfumed and dyed with ink of squid.

### Valencian rice with beef 499

Finished with grilled beef steak and aioli.



## HAMBURGUESAS & SÁNDWICHES

Served with french fries

### Juan Carlos Hamburger 349

Made with certified angus beef, cheddar cheese, bacon, pickel tomato and lettuce built in between homemade brioche.

### Club sándwich 249

Grilled chicken salad, prociutto, pepper Jack, lettuce and tomato, built in between two rustic slices of artisan loaf.

### BLT 205

Bacon, lettuce, tomato and homemade dressing on toasted artisan bread.



## PIZZAS

Made with sourdough and baked in stone oven.

### Mr. Pepper 299

Pomodoro sauce, mozzarella and pepperoni.

### Jalapeña 309

Pomodoro sauce, mozzarella, bacon, sweet corn and jalapeño.

### Serrano pizzeta 399

Focaccia baked with three cheeses. Finished with tomato salad and slices of cured ham.



## FRESH PASTA

Handcrafted at home.

### Chicken Lasagna 299

Gratin with bechamel sauce and mozzarella cheese.

### White fettuccine 289

Sauteed with bacon and Parmesan cream.

### Beef cannelloni 299

Stuffed with minced beef, bolognese sauce and gratin with parmesan cheese.



## DESSERTS

### Tiramisú 129

Almond cake bathed in coffee liqueur alternated with mascarpone mousse.

### Vanilla flan 129

Served in its caramel and decorated with petit fours.

### Sacher cake 129

Dark chocolate sponge cake, alternated with layers of bitter ganache and strawberry jelly.

### Crème Brûlée 129

Custard base topped with layer of hardened caramelized sugar.

