

APPETIZERS & ANTIPASTI

- Moules & frites white wine 265
Perfumed with sauvignon blanc, a touch of lime and garlic butter emulsion.
- Clamato shrimp 209
Prepared with avocado, baby cucumbers, red onions, v8 juice.
- Lebanese Style Hummus 159
Emulsified with olive oil, lemon juice and sesame puree, served with pita bread.
- Mezze Platter (Middle Eastern style starters) 405
Mediterranean / arabic sampler: homemade kibbeh and falefel, kalamata olives, lebanese hummus, tzatziki and pita bread.
- Argentinean Style Beef Empanadas..... 159
Stuffed with stewed beef, served with homemade chimichurri.
- Charcuterie 369
Accompanied with hummus, marinated olives and break.



SALADS

- Mediterranean Salad 229
Feta cheese, kalamata olives, cucumber, cherry tomato, red onion, bell peppers and red wine vinaigrette.
- Quinoa Farro Salad 229
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 229
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..... 199
Sun - dried tomato cream flavored with basil and served with focaccia bread.
- Tortilla 199
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 199
Light chicken broth garnished with local farmer vegetables.
- Broccoli & Cheddar 199
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.	525
USDA Angus skirt steak 8 oz.	655
Rib braised in red wine 8 oz.	635
USDA Angus New York Steak 10 oz.	685
Rib Eye Steak 16 oz.	900
Grilled chicken breast	279
Chilean salmon fillet	525
Wild caught shrimp.....	575
Breaded shrimp	575
Sea bass fillet with garlic butter sauce	420

FITTINGS

French fries	79
Steamed rice	79
Mashed potato with mushroom <i>gravy</i>	79
Green salad with parmesan cheese	79
Baked potato with bacon and cheddar	79
Grilled vegetables with olive oil	79



HOUSE SPECIAL



Sea & Land 655

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

HOUSE SPECIAL

Honduran Typical Dish 420

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 🍔.....	260
<i>Made with certified angus beef, cheddar cheese, bacon, pickel tomato and lettuce built in between homemade brioche.</i>	
Club Sandwich	250
<i>Grilled chicken salad, prociutto, pepper Jack, lettuce and tomato, built in between two rustic slices of artisan loaf.</i>	
Brisket Sandwich	250
<i>Slow braised brisket, pepper Jack cheese, caramelized onion, artisan pickle and horseradish dressing, built in between two of our homemade rustic bread.</i>	
Club Sandwich 🍔.....	235
<i>Chicken sandwich on pullman bread, chicken fillet with cheese cheddar, smoked Virginia ham, bacon, relish, egg, tomato and lettuce.</i>	

PIZZAS

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

Mr. Pepper	289
<i>Pomodoro sauce, mozzarella and pepperoni</i>	
Jalapeño	299
<i>Pomodoro sauce, mozzarella, bacon, sweet corn and jalapeño.</i>	
Three Formaggi.....	299
<i>Gorgonzola, parmesan and provolone cheese topped with a blue cheese dressing.</i>	
Greek	305
<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	285
<i>Made at home in an artisanal way, gratin with bechamel sauce and mozzarella cheese.</i>	
Gnocchi alla parmigiana	285
<i>Sauteed baked and finished in a creamy parmesan sauce and white truffle panko bites.</i>	
Rib Ragu Fettucine	285
<i>Sauteed in a rib stew in red wine and finished with slice of parmesan.</i>	
Ravioli de queso al burro	285
<i>Sauteed in butter, garlic and parmesan cheese.</i>	

DESSERTS

Tiramisu	129
<i>Almond cake layerd with dark ganache and mascarpone mousse.</i>	
Vanilla flan	129
<i>Served with caramel and decorated with petit fours.</i>	
Sacher cake	129
<i>Dark chocolate cake layered with bitter ganache and strawberry jelly.</i>	

