	SHRIMP AL AJILLO TOSTONES		\$20.00	
	Twice fried green plantain then made into a cup filled with sautéed shrimp in a ta white wine sauce.	sty garlic and		
	CHEESE STICKS		\$16.00	
	Mozzarella cheese roll in a batter and breadcrumb fried to crisp serve with a chipotle mayo sauce.	our homemade		
	COCONUT SHRIMP		\$20.00	
	Locally grown shrimp rolled in coconut flakes fried to a delicious crisp served with homemade tambran sauce.	a		
	PALAPAS CEVICHE		\$20.00	
	Peruvian aji pepper paste to which lime onion, cilantro, salt and black pepper are with our crispy chips.	added, served		
	JERK SHRIMP SKEWER		\$20.00	
	Our locally grown shrimp marinated with our homemade jerk sauce and glazed w pineapple.	ith fresh		
			¢00.00	
	JERK CHICKEN Grilled quarter chicken marinated in a homemade jerk sauce then simmered in c	oconut milk	\$22.00	
	served with rice and beans, potato salad and fry plantain.			
	CHILL CHICKEN		\$20.00	
	Grilled chicken strips with onions, bell peppers and hot garlic sauce served with cocor and green salad.	ut white rice	<i>420000</i>	
	SIZZLING BEEF FAJITAS		\$30.00	
ENTRÉE	Grilled stripped arachera served on a sizzling hot skillet along with grilled onions, peppers served with flour tortilla ,guacamole ,beans and a homemade salsa			
	RIBEYE STEAK, 11 OZ		\$65.00	
	Mouthwatering juiceness, and flavor in every bite, gilled to perfection topped with chimichurri sauce and roasted spring onions, served with garlic mashed potatoes and veggies.			
	REEF & BEEF		\$65.00	
	A perfect pair, shrimp sautéed in a garlic butter accompanied by our juicy beef tenderloin grilled to perfection served with our fresh grilled veggies and mashed potatoes.			
	QUESADILLAS	Choice of eith	her:	
	Flour tortillas filled with bell peppers, onions and mozzarella cheese	Chicken	\$22.00	
	served with homemade salsa, sour cream and guacamole.	Beef Shrimp	\$24.00 \$26.00	
		Shrimp		
	NACHOS	Choice of eit. Chicken		
	Baked crispy corn tortilla chips topped with beans, dip, mozzarella		\$20.00 \$23.00	
	cheese, sour cream, jalapenos and Pico de Gallo.	Beef	\$23.00 \$26.00	
		Shrimp	φ20.00	
	TEQUILA FISH TAQUITOS		\$24.00	

Corn tortilla filled with pan sear fish fillet tossed in a homemade tequila chipotle sauce topped with guacamole, homemade salsa and sour cream.



BACON WRAPS FILLET MIGNON		\$65.00	
Pan-seared bacon wrap fillet mignon cooked in a cast iron skillet with a butter o wine reduction. Served with fresh garlic veggies and mashed potatoes.	drizzle and red		
BABY BACK RIBS		\$40.00	
Pork ribs cooked until tender and simmered in our homemade sauce served with mashed potatoes and grilled veggies.	n creamy		
PORK CHOP		\$40.00	
Perfectly grilled chops with your choice of our homemade tamarind or jerk sauce with our fresh grilled veggies and creamy mashed potato.	e. Served	\$40.00	
CURRY SEAFOOD		\$40.00	
Our locally grown shrimp and fish stewed in a coconut milk with onions, pepper spices served with coconut cilantro white rice, ripe plantain and grilled veggies.	rs and our local	\$40.00	
GRILLED FISH FILLET		\$36.00	
Fresh grilled fish fillet seasoned and simmered on your choice of a homemade c jerk sauce serve with garlic grilled veggies , ripe plantain and coconut cilantro wh			
ROLLITOS DE PECHUGA AL CHIPOTLE		\$38.00	
Boneless breast stuffed with spinach, mozzarella cheese and ham rolled on a cri simmered on a homemade chipotle sauce served with sweet potato and fresh gri			
PASTA AL POMODORO	Choice of eithe		
Linguine pasta with a tomato basil sauce, parmesan cheese and	Chicken	\$25.00	
homemade garlic bread.	Shrimp	\$30.00	
	Choice of eithe	r:	
PASTA ALFREDO	Chicken	\$30.00	
Linguine pasta tossed on a rich creamy butter parmesan cheese with fresh basil and onion served with homemade garlic bread.	Shrimp	\$35.00	
JERK CHICKEN BURGER		\$22.00	
Grill chicken fillet glazed in our jerk sauce with homemade bread, cheese, pineapple, tomato, pickles serve with fries	Grill chicken fillet glazed in our jerk sauce with homemade bread, cheese, Chipotle mayo, pineapple, tomato, pickles serve with fries		
DOUBLE BEEF BURGER		\$26.00	
Homemade bread with two grill beef patties with bacon, cheese, lettuce, tomato, with fries	pickles serve		
PIBIL TORTA		\$22.00	
Slow roasted pulled pork served on a homemade sandwich bread with fries.			
GRILLED CHICKEN		\$30.00	
Grilled boneless chicken breast, served with rice and beans and potato salad			
CHICKEN FINGERS		\$25.00	
Deep fried chicken strips served with french fries and dipping sauce			
NICONTIT PLATANO EN CONSERVA \$15.00 AYUTE E	N CONSERVA	\$15.00	
MENU STRAWBERRY CHEESECAKE \$15.00			

