



creative feasts

Appetizers

CRISPY CALAMARI

piquillo pepper sauce

JAMÓN CROQUETTES

spiced tomato aioli

SHRIMP CEVICHE

cilantro arepas, pepper-
mango salsa

CHICKEN EMPANADAS

corn masa, Peruvian-style
aji sauce

BEEF-POTATO CROQUETTES

Romesco Sauce, herb
salad

Salads

CHARRED OCTOPUS SALAD

warm tomato vinaigrette, arugula, crispy potatoes,
lemon, grilled crostini

BABY SPINACH SALAD

roasted corn, cotija cheese, lime vinaigrette

CAESAR SALAD

manchego cheese, crispy shallots

ARUGULA & POMEGRANATE SALAD

avocado dressing, goat cheese

HEIRLOOM TOMATO SALAD

fried cheese, basil vinaigrette

Entrees

CHOOSE ONE

SKIRT STEAK

apple chimichurri

PERUVIAN ROASTED CHICKEN

aji verde

HERB-CRUSTED FISH FILLET

creole tomato sauce

GAMBAS AL AJILLO

garlic shrimp, paprika, parsley

ROPA VIEJA

slow-braised Cuban beef, peppers, olives

BONE-IN PORK CHOP

salsa macha, curtido

Sides

CHOOSE TWO

ARROZ MAMPOSTEAO (CUBAN RICE)

peppers, onions, herbs

YUCCA GNOCCHI

cilantro sauce

ROOT VEGETABLE MASH

garlic, caramelized onions

PATATAS BRAVAS

crispy potatoes, smoked hot paprika,
spiced tomato sauce

PUERTO RICAN-STYLE RISOTTO (ARROZ CON GANDULES)

smoked ham, peppers, onions

CARAMELIZED SWEET PLAINAINS

citrus glaze

SEASONAL VEGETABLES

oil and herbs

Desserts

PIÑA COLADA TRES LECHES

caramelized pineapple, toasted coconut,
whipped cream

SEASONAL FLAN

silky caramel custard, seasonal berries,
whipped cream

PASSION FRUIT MOUSSE

hibiscus-lime curd, toasted meringue

CHOCOLATE FLOURLESS CAKE

mango-passion coulis, coconut cream

ISLAND RUM CAKE

citrus nut salad, guava

CHEESE PANNA COTTA

candied papaya, buttery crumble