



Starters

Pulpo / Spanish Style Octopus

Seared octopus tossed with diced potatoes, sliced onion, smoked paprika, olive oil and chimol.

Pastelitos / Beef Turnovers

*Beef Tenderloin and Potato filled corn turnovers.
Served with pickled cabbage.*

Pupusas de Queso / Cheese Corn Cakes

*Two handmade corn cakes prepared with fresh cheese and zucchini puree.
Served with pickled cabbage and creamy cabbage salad.*

Favorita House Salad / Ensalada Favorita

Mixed green lettuce, shredded green and red cabbage, avocado, strawberry, chimol and sherry wine reduction dressing.

Entrées

Featured Fish / Filet de Pescado

Prepared in a choice of sauce. First, a Mild Yellow Curry with roasted garlic, or a Mediterranean style Flamenco Sauce, which combines a zesty mix of vegetables in a tomato broth. Both served with white rice and sweet plantain.

Tenderloin Steak / El Catracho

8oz. Prime Beef Tenderloin prepared as a Traditional Thick-Cut Filet or Thin-Cut preparation. Served with Steak Au Jus, Caramelized Onions, White Rice, Refried Black Beans, Avocado, Chimol & Sweet Plantain.

Roast Pork / Cerdo Asado

*Slow Roasted Pork in an Orange, Garlic Mojo marinade.
Served with Rice, Black Beans and Sweet Plantain.*

Dessert

Sticky Toffee Pudding · Flan · Tres Leche Cake