

DINNER



CULINARIA

APPETIZER

SOPA DE TORTILLA

SIGNATURE SOUP, GRILLED CHICKEN,
FRIED TORTILLA HAY



LATE SUMMER TROPICALE

MANGO, AVOCADO AND CUCUMBER
OVER PETITE GREENS, CITRUS VINAIGRETTE

VENEZUELAN AREPA

WHITE CORN CAKE, WITH FARMERS CHEESE,
PULLED PORK, PICKLED RED ONIONS

ENTREE

ARGENTINEAN MIX GRILL

BEEF CHURRASCO, CHICKEN, BREAST
AND JALAPENO SAUSAGE, GAUCHO
CHIMICHURRI, GRILLED VEGETABLES, MASHERS



PAN-CHARED TROUT

CASHW NUTS, TAMARIND AND GUAVA COULIS
WILD RICE AND FRIED VEGGIES



SHRIMP VERACRUZ

SEARED LARGE SHRIMP, STEW OF PEPPERS,
ONIONS, OLIVES AND TOMATO,
STEAMED RICE AND TOAST

DESSERT

TRES LECHES

SPONGY CAKE, THREE MILK SYRUP,
CRÈME CHANTILLY AND FRESH BERRIES



\$35.00 pp++

optional wine pairing
\$20.00 per person

NUEVO
LATINO

No Substitutions // No Split Plates
No Sharing Please