



LUNCH

CULINARIA

APPETIZER

SOPA DE TORTILLA

SIGNATURE SOUP, GRILLED CHICKEN,
FRIED TORTILLA HAY

AZUCA SALAD

MIXED TENDER LEAVES WITH APPLE,
PINEAPPLE, MANGO, QUESO FRESCO,
HIBISCUS BLOSSOM VINAIGRETTE

D.F SOPE

CORN CAKE WITH BEANS SHREDDED
CHICKEN, QUESO FRESCO
D LETTUCE, SALSA VEI



ENTREE

PEPITA CHICKEN

PUMPKIN SEED CRUSTED CHICKEN BREAST,
JULIENNE VEGETABLES, CREAMY MASHES AND
PERUVIAN AJI AMARILLO

ARGENTINEAN BEEF CHURRASCO

SOFRITO AND CHIMICHURRI,
HERB ROASTED POTATOES
SPAGHETTI VEGETABLES



BRAZILIAN MOQUECA

DAILY CATCH STEWED IN COCONUT MILK, PALM
OIL, PEPPERS, TOMATO AND ONIONS, WHITE RICE



DESSERT

TRES LECHES CAKE

SOAKED IN THREE MILK SYRUP
CRÈME CHANTILLY
FRESH BERRIES

\$15.00 pp++

optional wine pairing
\$15.00 per person

No Substitutions
No Split Plates
No Sharing Please

