STARTERS W



EGGPLANT ENVOLTINI ¢6500

THIN CUTS OF EGGPLANT ROLLED OVER RICOTTA CHEESE DIPPED IN TOMATO SAUCE WITH GRATIN CHEESE.



FRIED CALAMARI ¢7500

SAVORY FRIED CALAMARI WITH A HINT OF LIME SERVED WITH A MEDITERRANEAN SAUCE.



BRUSCHETTAS



CAPRESSE AVOCADO ¢6000

FRESH HOMEMADE BREAD TOAST TOPPED WITH FRESH MOZZARELLA, AVOCADO AND CHERRY TOMATOES, DRIZZLED WITH BALSAMIC VINEGAR.

POMODORO ¢5500

FRESH HOMEMADE BREAD TOAST TOPPED WITH FRESH TOMATO AND BASIL

FUNGHI ¢6000

FRESH HOMEMADE BREAD TOAST WITH MUSHROOMS & FRESH ARUGULA

POTATO SKINS



GUACAMOLE & OLIVES ¢5000

FRESH GUACAMOLE MIXED WITH BLACK OLIVES, RADISH, CILANTRO TOMATO, BLACK BEANS AND CORN.

BACON ¢6054

MELTED CHEDDAR CHEESE TOPED WITH CRISPY BACON AND CHIVES.

CHIPS & GUACAMOLE ¢6602



SPECIAL HOMEMADE GUACAMOLE RECIPE SERVED WITH CRISPY CORN TORTILLAS.



FRENCH FRIES ¢2500

CRUNCHY AND TASTY



NACHOS



VEGGIE ¢5500

CRISPY CORN TORTILLA CHIPS TOPPED WITH A MIX OF MEXICAN CHESSES, GREEK YOGURT, BLACK BEANS AND TOMATOES.

BEEF ¢7000

CRISPY CORN TORTILLA CHIPS TOPPED WITH GROUND BEEF, MELTED CHEESE, PICO DE GALLO AND SOUR CREAM.

CHICKEN ¢6000

CRISPY CORN TORTILLA CHIPS TOPPED WITH SLOW COOKED CHICKEN, REFRIED BEANS, MELTED CHEESE, PICO DE GALLO, JALAPEÑOS & SOUR CREAM.

CEVICHE ¢8000

DELICIOUS FISH CEVICHE, PERUVIAN STYLE, WITH PLANTAIN CHIPS, SWEET POTATO AND CORN.



SEAFOOD SOUP ¢8000

DELICIOUS TOMATO BASE AND FISH CONCENTRATE WITH SHRIMP, OCTOPUS, MUSSELS AND FISH,



TOMATO SOUP ¢4000

FLAVORY COMBINATION OF TOMATO BASE AND VEGETABLES CONCENTRATE, SERVED WITH CROUTONS.



CEVICHE MIXTO ¢9000

MIX OF OCTOPUS, SHRIMP & FISH PERUVIAN STYLE, WITH PLANTAIN CHIPS. SWEET POTATO & CORN.



CHEESE STAKE ¢7500

ARUGULA PARMESAN: FRESH HOMEMADE BREAD TOAST WITH ROAST BEEF WITH DIJON MUSTARD DRESSING



TUNA SASHIMI ¢5500

FRESH TUNA SLICES DRESSED WITH A SPECTACULAR PASSION FRUIT & SOY SAUCE SERVED WITH GUACAMOLE.



SALADS



MEDITERRANEAN OCTOPUS ¢10500

LETTUCE AND ARUGULA MIX, WHITE BEANS, KALAMATA OLIVES, ONIONS, TOMATO, AVOCADO AND CRISPY OCTOPUS SERVED WITH CITRUS DRESSING.

KALE SUPERFOOD ¢8900

AVOCADO, BLUEBERRIES, CHICKPEAS, KALE, ALMONDS, QUINOA AND RICOTTA CHESSE SERVED WITH A DIION MUSTARD AND HONEY DRESSING.

OUINOA SPINACH POWER SALAD ¢5500 CUMBER, TOMATO, RAISINS, SPINACH & QUINOA WITH A CITRUS DRESSING.

VEGETABLES MIX, RED PEPPER, ZUCCHINI, CHERRY TOMATOES, ONION, OLIVES, RICOTTA CHEESE, GOAT CHEESE SERVED WITH A CLASSIC VINAIGRETTE.

CESAR ¢5200

LETTUCE, CROUTONS, PARMESAN CHEESE AND GRILLED JUICY CHICKEN BREAST WITH THE TRADITIONAL CESAR DRESSING. (IS NOT GLUTEN FREE)

AVOCADO & ARUGULA ¢5500

ARUGULA, AVOCADO, ONIONS, NUTS, BLUEBERRIES, RICOTTA CHEESE SERVED WITH A BALSAMIC-HONEY VINAIGRETTE.

MAIN COURSE



BEEF



TENDERLOIN RISOTTO ¢19000

TENDERLOIN GREEN PEPPER ¢19000

PREMIUM TENDERLOIN WITH A GREEN PEPPER SAUCE SERVED WITH A HAZELNUT CARROT PUREE AND VEGETABLES

PREMIUM TENDERLOIN ¢16000

SEAFOOD



CATCH OF THE DAY ITALIAN SAUCE ¢16000 GF

DELICIOUS WHITE WINE AND FISH SAUCE WITH FRESH HERBS AND CHERRY TOMATOES, SERVED WITH EGGPLANT PUREE AND GREEN VEGETABLES.

GRILL OCTOPUS ¢18500

CITRUS SAUCE, WITH A DELICIOUS FRESH SALAD WITH CRANBERRY

TUNA TATAKI ¢16500

FRESH TUNA FILET, SERVED WITH A CITRUS SAUCE, RICE HERBS CROQUETTES \

CHICKEN ¢9000



CREAMY LIME CHICKEN

CITRUS CREAM, SAUTÉED POTATOES AND GREEN BEANS.

HERB GRILL CHICKEN

TASTY GRILL CHICKEN BREAST SERVED WITH GREEN SALAD, FRESH MOZZARELLA CHEESE AND SAUTÉED POTATOES.

PIZZAS



MARGARITA ¢7500

FRESH TOMATO SAUCE WITH MOZZARELLA CHEESE

HAWAIIAN ¢8500

FRESH TOMATO SAUCE, MOZZARELLA CHEESE TOPPED WITH PINEAPPLE.

PEPPERONI ¢8500

FRESH TOMATO SAUCE, MOZZARELLA CHEESE TOPPED WITH PEPPERONI.

VEGGIE ¢8500

FRESH TOMATO SAUCE, MOZZARELLA CHEESE TOPPED WITH MUSHROOMS, **GRILL ZUCCHINI AND CHERRY TOMATOES**

NAPOLITAN ¢8500

FRESH TOMATO SAUCE, MOZZARELLA CHEESE WITH FRESH CHERRY TOMATOES.

HAM MUSHROOM ¢8500

FRESH TOMATO SAUCE, MOZZARELLA CHEESE TOPPED WITH DELICIOUS HAM AND MUSHROOMS.

PASTAS

(WE OFFER GLUTEN FREE OPTION)



SPINACH RICOTTA ¢8000

CREAMY PASTA WITH RICOTTA & SPINACH SAUCE WITH HOMEMADE BREAD.

POMODORO ¢8250

FRESH BASIL, TOMATOES & BOCCONCINI CHEESE WITH HOMEMADE BREAD.

FRUTTI DI MARE ¢12000

MUSSELS, SHRIMP AND OCTOPUS COOKED IN POMODORO SAUCE, SERVED WITH HOMEMADE BREAD.

VEGGIE ¢6000

ONIONS, ZUCCHINI, RED PEPPER, MUSHROOMS, CHERRY TOMATOES, SPINACH AND BASIL SAUTÉED IN EXTRA VIRGIN OIL WITH HOMEMADE BREAD.

SHRIMP ALFREDO ¢12500

PASTA TOPPED WITH AN EXQUISITE ALFREDO SAUCE, SHRIMP AND FRESH BASIL SERVED WITH HOMEMADE BREAD

GNOCCHI POMODORO ¢6000

HOMEMADE POTATO GNOCCHI WITH A FRESH POMODORO SAUCE AND MOZZARELLA SERVED WITH HOMEMADE BREAD.

GNOCCHI AL PESTO ¢6000

HOMEMADE POTATO GNOCCHI WITH A CREAMY PESTO SAUCE SERVED WITH HOMEMADE BREAD.

GNOCCHI FOUR CHEESE ¢7000

HOMEMADE POTATO GNOCCHI WITH AN AMAZING FOUR CHEESE SAUCE, MOZZA-RELLA, GRANA PADANO, GORGONZOLA & RICOTTA WITH HOMEMADE BREAD.

BURGERS ¢6500 WITH



BEEF CHORIZO

PREMIUM BEEF AND CHORIZO WITH SPECIAL SIRACHA MAYONNAISE.

IGUANA

PREMIUM BEEF, ARUGULA TOPPED WITH BÉARNAISE SAUCE.

CRISPY QUINOA

QUINOA AND BEANS, CHEDDAR CHEESE AND CARAMELIZED ONIONS

BACON HONEY BURGER

PREMIUM BEEF, BACON, CARAMELIZED ONIONS, ARUGULA AND GOAT CHEESE.

CHEESE BURGER TRADITIONAL, LETTUCE, TOMATO, ONIONS, MOZZARELLA CHEESE AND BACON

CASADOS RICE, BEANS, SWEET



CHICKEN CASADO ¢6500

STEAK CASADO ¢9000

FISH CASADO ¢7500

VEGGIE CASADO ¢6000



