



PRIX FIXE FAMILY-STYLE

PARTIES OF 7-20 PEOPLE IN THE MAIN DINING ROOM:

\$56/PERSON

3 appetizers / 3 entrées / 1 vegetable

\$68/PERSON

4 appetizers / 4 entrées / 2 vegetable

APPETIZERS

—

Croquetas of the Day

'Empanadillas' of the Day

Ahi Tuna Pinxtos marinated in Oriental Spices, Rice Paper 'Chicharrón'

'Morcilla' curlers, Puerto Rican 'Pique' dip

'Malanga' fritters, Smoked Turkey and Duck in Tarragon

Popcorn Chicken with Curry and Agave

'Alcapurrias' topped with Wild-Caught Blue Crab, Herb salad (additional \$3 per person)

Orzo Risotto with Corn and Bacon

Breaded Grouper Fillets served with Lemon and Dill mayo

Baby Octopus casserole with Chorizo, Chickpeas & Sherry

Ahi Tuna Mini Tacos in Chipotle served over Guacamole

Goat Cheese Quesadilla Honey, Balsamic reduction Glaze and White Truffle Oil, Arugulas

Roasted Hen of the Woods Mushroom over Goat Cheese, roasted Red Pepper vinaigrette

Seven Layer Salad varieties of Lettuce, Green Peas, Bacon, Boiled Egg and Herb dressing

Sprout and Arugula Salad, Endives, Roquefort Cheese, Almonds, Oranges, Honey-Mustard dressing with Cornbread croutons

Japanese Crazy Salad with Spicy Crab and Seaweed Salad with Avocado over Plantain fritter

Fresh Hawaiian Wahoo (Ono) Ceviche in Tropical Juices with Yam (additional \$5 per person)

Hamachi Tartare with Avocado in Ginger Mayo served with 'Almojábanas' Cheese Fritter (add \$3 pp)



PRIX FIXE FAMILY-STYLE (Continued)

ENTREES

—

Crisp Whole Red Snapper, Cilantro and Pineapple Chimichurri served with 'Tostones'

Shrimp in Garlic Cream Sauce, Plantain, Yucca and Sweet-Plantain 'Mofongo'

Roasted Antarctic Sea Bass, Mushrooms in Red Wine reduction, Asparagus and 'Yautía' fries in Truffle essence (additional \$6 per person)

Roasted Salmon Fillet, Oriental-style served over sautéed Vegetables

Certified Angus Beef Filet Mignon, over Sweet Plantain Puree in Sofrito Creole Cream sauce (additional \$8 per person)

'Piment d'Espelette' Organic French-Cut Chicken, Creamy Polenta, sautéed Spinach

Braised Pork Shank 'Lacón', Caramelized and served with Potato Salad

Veal Cheeks in Red Wine fricassee, 'Yautia ' purée

Grilled Lamb Chops, served with Lemon Rice, Mustard and BBQ sauce (add \$3 per person)

'Tasajo' Au Gratin, Mashed Yucca with Cheese varieties

VEGETABLES

—

'Tostones' (Green Fried Plantains)

Avocado, fresh & local

Sautéed Vegetables

Quinoa with Vegetables

Warm Brussel Sprouts, White Cheddar Cheese, Cashew Nuts, Pancetta and Arugula

Add \$3 per person for each additional appetizer or vegetable

Add \$6 per person for each additional entrée