

Main Courses

Braised Angus Short Ribs

Arugula & Garlic Mashed Potatoes | Tempranillo Mushroom Sauce

Salmon

Quinoa Tabbouleh Salad - Shiitake Mushrooms - Sweet Plantains - Arugula
Saffron - Garlic Mojito & Chive Oil

Coffee Rubbed Ribeye Steak (10 supplementary)

Served with a Heirloom Tomato Salad -Spanish
Serrano Ham Potato Cake - Parsley Chimichurri

Kale Stuffed Chicken Breast

Chorizo - Goat Cheese - Sweet Plantain
Arugula Mashed Potatoes - Sherry Wine
& Shallot Reduction

Chilean Sea-Bass

Roasted Thyme - Fingerling Potatoes - Kale
Lemon - Oil

Spring Asparagus Risotto

Chantelle Mushrooms - Shaved reggiano

Chicken Paillard

Paloga Lentils - Baby Spinach -Nicosia Salad

Vegetable Terrine

Asparagus - Wild Mushroom - Quinoa
Romesco vinaigrette

Branzino

Manchego Cheese - Mushrooms & Shrimp Risotto
Fig Essence & Raspberry Sauce

Skirt Steak

Grilled skirt steak topped with quail egg, lobster
& sweet plantain Chino-Latino fried rice & saffron,
lime -garlic mojito sauce



*Additional Selections available upon request