



## APPETIZERS & ANTIPASTI

- Moules & frites white wine** ..... 249  
*Perfumed with sauvignon blanc, a touch of lime and garlic butter emulsion.*
- Clamato shrimp** ..... 199  
*Prepared with avocado, baby cucumbers, red onions, v8 juice.*
- Guacamole with plantain chips** ..... 185  
*Avocado emulsified with lemon, salt pepper served with ripe banana plantain.*
- Lebanese Style Hummus** ..... 149  
*Emulsified with olive oil, lemon juice and sesame puree, served with pita bread.*
- Tzatziki** ..... 149  
*Tzatziki and pita bread.*
- Mezze Platter (Middle Eastern style starters)** ..... 385  
*Mediterranean / arabic sampler: homemade kibbeh and fafefel, kalamata olives, lebanese hummus, tzatziki and pita bread.*
- Argentinean Style Beef Empanadas** ..... 149  
*Stuffed with stewed beef, served with homemade chimichurri.*
- Charcuterie** ..... 350  
*Accompanied with hummus, marinated olives and break.*



## SALADS

- Mediterranean Salad** ..... 219  
*Feta cheese, kalamata olives, cucumber, cherry tomato, red onion, bell peppers and red wine vinaigrette.*
- Quinoa Farro Salad** ..... 219  
*Roasted broccoli, almonds, red onion, citrus wedges, ruculla and orange vinaigrette.*  
 Add grilled chicken ..... 80      Add a side of shrimp ..... 99  
 Add a side of smoked salmon ..... 125
- Caesar Salad** ..... 219  
*Crispy romaine, shaved parmesan, sourdough croutons and our home-made style Caesar dressing.*  
 Add grilled chicken ..... 80      Add a side of shrimp ..... 99  
 Add a side of smoked salmon ..... 125

## SOUPS

- Tomato Cream** ..... 189  
*Sun - dried tomato cream flavored with basil and served with focaccia bread.*
- Tortilla** ..... 189  
*Chicken broth enriched with tomato sofrito, garnished with sheredded chicken, avocado, white cheese and fried tortilla strip, finished with a touch of fresh cilantro.*
- Chicken Noodle** ..... 189  
*Light chicken broth garnished with local farmer vegetables.*
- Broccoli & Cheddar** ..... 189  
*Served in a bowl of our artisan baked bread..*



# MEATS, POULTRY & SEAFOOD

Accompany your main course with your choice of garnish



Beef tenderloin churrasco 8 oz. ....	499
USDA Angus skirt steak 8 oz. ....	625
Rib braised in red wine 8 oz. ....	606
USDA Angus New York Steak 10 oz. ....	650
Grilled chicken breast .....	265
Chilean salmon fillet .....	499
Wild caught shrimp .....	549
Garlic shrimp .....	549
Sea bass fillet with garlic butter sauce .....	399

## FITTINGS

Mac and cheese .....	75
French fries .....	75
Steamed rice .....	75
Mashed potato with mushroom <i>gravy</i> .....	75
Green salad with parmesan cheese .....	75
Baked potato with bacon and cheddar .....	75
Grilled vegetables with olive oil .....	75



## HOUSE SPECIAL



### Surf and Turf

625

Grilled caught shrimp, beef tenderloin churrasco finished with chimichurri and served with grilled vegetables.

## TRADITIONAL HONDURAN CUISINE

Honduran Typical Dish ..... 399

Grilled beef fillet and sausage, avocado, cheese, refried beans, ripe banana plantain and white rice, served with tortillas, chimol, chimichurri and butter.

## HAMBURGUESAS & SANDWICHES

Served with french fries



Juan Carlos Hamburger  .....	249
<i>Made with certified angus beef, cheddar cheese, bacon, pickel tomato and lettuce built in between homemade brioche.</i>	
JC Club .....	239
<i>Grilled chicken salad, prociutto, pepper Jack, lettuce and tomato, built in between two rustic slices of artisan loaf.</i>	
Brisket Sandwich .....	239
<i>Slow braised brisket, pepper Jack cheese, caramelized onion, artisan pickle and horseradish dressing, built in between two of our homemade rustic bread.</i>	
Club Sandwich .....	239
<i>Made with grilled chicken fillet, cheddar cheese, Virginia smoke jam, bacon, relish, tomato and lettuce, built in between two slices of pullman bread.</i>	

## PIZZAS

A thin light stone-baked artisanal sourdough crust fermented for 48 hours.

Mr. Pepper .....	275
<i>Pomodoro sauce, mozzarella and pepperoni</i>	
Jalapeño .....	285
<i>Pomodoro sauce, mozzarella, bacon, sweet corn and jalapeño.</i>	
Three Formaggi .....	285
<i>Gorgonzola, parmesan and provolone cheese topped with a blue cheese dressing.</i>	
Greek .....	289
<i>Mushroom, olives, cherry tomatoes, peppers, onion and crushed feta cheese.</i>	



## FRESH PASTA

Made at home in an artisanal way based on flour "00" and fresh egg



Chicken Lasagna .....	269
<i>Made at home in an artisanal way, gratin with bechamel sauce and mozzarella cheese.</i>	
Fettucine with White Sauce .....	269
<i>Made at home in an artisanal way, sauteed with bacon and emulsified with cream..</i>	
Rib Ragù Fettucine .....	269
<i>Sauteed in a rib stew in red wine and finished with slice of parmesan.</i>	
Ravioli de queso al burro .....	269
<i>Sauteed in butter, garlic and parmesan cheese.</i>	

## DESSERTS

Tiramisu .....	120
<i>Almond cake layerd with dark ganache and mascarpone mousse.</i>	
Vanilla flan .....	120
<i>Served with caramel and decorated with petit fours.</i>	
Sacher cake .....	120
<i>Dark chocolate cake layered with bitter ganache and strawberry jelly.</i>	

