



## 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 falefel, 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 shredded 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. ....              | 775 |
| Rib braised in red wine 8 oz. ....             | 606 |
| USDA Angus New York Steak 10 oz. ....          | 775 |
| 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> |     |

