



**Fresh from the Farm / 3 courses \$30**

**Reservations: 856 2401217**

**First Course: (choose one)**

**Chips and Dips:** Plantain chips and fried yuccas served with guacamole and aji sauce.

**Milanesa Tomatoes:** Delicately breaded tomatoes topped with guacamole and crab.

**Ceviche Frito:** Fried pieces of tilapia with our spicy lemon sauce and topped with criolla onions. Served with plantain chips.

**Second Course:**

**Caesar Salad Latino Style:** Fresh romaine lettuce, crunchy corn, parmesan cheese tossed with our homemade dressing. Accompanied with plantain chips.

**Third Course: (choose one)**

**Traditional Lomo Saltado:** Sliced steak sautéed with onions, peppers, tomato in sillao sauce. Served over a bed of fries and rice. Add \$5

**Aji de Gallina:** Traditional chicken stew in a slightly spicy nutty cheese sauce Served over a bed of potatoes.

**Beef Ravioli:** Braised beef ravioli in a delicious creamy mushroom sauce.

**Grilled Skirt Steak:** Skirt steak with blue cheese and sautéed mushrooms, onions in a red wine sauce. Accompanied with rice. Add \$5

**Tropical Mango Chicken:** Grilled chicken breast over a bed of mixed greens, mango, avocado, bacon, black beans, roasted peppers and topped with a fruity vinaigrette.

**Pescado en Escabeche:** Delicately breaded white corvina topped with sautéed onions, peppers and tomatoes. Served with fried green bananas. (tostones).

**ASK FOR OUR DELICIOUS HOMEMADE DESSERTS ( optional )**

\* Tax and gratuity is not included / This menu may not be combined with any other offer\*