



CULINARIA

Lunch 11am – 3pm

Appetizer Selection (Choose One)

Sopa de tortilla

signature tortilla soup with grilled chicken and fried tortilla hay

Tropicante Salad

mixed tender leaves with apples, pineapple, mango, and queso fresco
hibiscus blossom vinaigrette

Bolivian Empanada

chicken turnover, shredded lettuce, avocado, and tangy tomatoes

Main Course (Choose One)

Amazonian Breast of Chicken

seared corn tortilla crusted chicken breast, coconut pineapple rice
and sautéed vegetables, cachaça cream sauce

Argentinean Beef Churrasco

with tomato and chimichurri sauces, herb crusted potatoes and spaghetti vegetables

Caribbean “Spa” Salmon

poached salmon fillet over pecan wild rice, lite-sautéed vegetables and chilled shrimp and cucumber relish

Dessert

Tres Leches Cake

spongy cake, soaked in three milk syrup, covered with crème chantilly and fresh berries

\$15.00 pp++





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Dinner 4pm - Close

Appetizer Selection (Choose one)

Chicken Negro

latin blackened chicken skewers with calypso cream and vegetable slaw

Sopa de tortilla

signature tortilla soup with grilled chicken and fried tortilla hay

Tropical Palm Heart

costa rican palm heart, tossed with roasted peppers
on bib lettuce, black pepper-cilantro lemongrette

Main Course (Choose one)

Shrimp & Scallops

seared jumbo sea scallops and large sautéed shrimp
glazed with bacon aioli, creole potatoes and vegetables

Argentinean Mix Grill

array of beef, chicken, pork, and sausage with chimichurri, grilled vegetables and mashed potatoes

Jamaican Mahi Mahi

caribbean jerk spiced fresh fillet, cilantro rice and julienne vegetables
roasted corn and mango salsa

Dessert

Caramel Custard

with fresh oranges and Cuban rum marinated raisins

\$35.00pp++

