

PASSED HORS D'OEUVRES - select (3)**CROQUETTAS DE JAMON**

Ham croquettes

CROQUETTAS DE POLLO

Chicken croquettes

ALBONDIGAS EN SALSA CRIOLLA [DF]

Spanish style meatballs

ENTREES - select (2)**BOLICHE ASADO [DF / GF]**

Spanish pot roast

LECHON ASADO [DF / GF]

Slow roasted pork served with mojo sauce and black bean salsa

ROPA VIEJA [DF / GF]

Shredded beef in a tasty creole sauce

CHURRASCCO [DF / GF]

Grilled skirt steak served with a tasty chimichurri sauce

SIDES - select (2)

Saffron yellow rice [VEG/ V / DF / GF]

Congri rice [DF / GF]

Fried yellow plantains [VEG/ V / DF/ GF]

Steamed seasonal vegetables [VEG/ GF]

Morros rice [VEG/ DF/ GF]

Yuca con mojo [VEG / V / DF /GF]

DESSERT - select (2)**FLAN [VEG/ GF]**

Caramel custard

FLAN DE QUESO [VEG/ GF]

Cream cheese custard with caramel sauce

PAPAS RELLENAS

Seasoned ground beef wrapped in mashed potatoes, rolled in breadcrumbs and deep fried

CHEESE TAQUEÑOS [VEG]

Venezuelan white cheese wrapped in a pastry crust and served with a sweet mango chutney

BISTEC DE POLLO A LA PLANCHA EN SALSA DE HONGOS Y VINO BLANCO [GF]

Grilled chicken breast in a savory mushroom white wine sauce

FILETE DE PESCADO AL HORNO [GF]

Filet of fish in a light cilantro butter and garlic sauce

ARROZ CON POLLO [GF / DF]

Cuban style rice and chicken

SALAD - select (1)**served with freshly baked breads and rolls and herb butter****ENSALADA CRIOLLA [VEG/ V / DF/ GF]**

Fresh lettuce, tomato, and onion salad

ENSALADA CESAR [VEG]

Classic caesar salad with crispy romaine hearts tossed with our caesar dressing and grated parmesan cheese, topped with herb croutons

PUDIN DIPLOMATICO

Spanish style bread pudding

+ CASCOS DE GUAVA EN ALMIBAR CON QUESO CREMA [VEG/ GF]

Guava fruit cups in syrup served with cream cheese