

M E N U

SNACKS

CHICKEN WINGS

BBQ / Spicy sauce / Super spicy

CHICKEN CRACKLINGS

Crispy breaded chicken thigh

FISH'N CHIPS

Breaded fish in tempura, served with French fries and aioli sauce

BEEF OR CHICKEN BURRITO

NACHOS

Tortilla chips, chili beans, cheddar cheese

MEXICAN TACOS

"Pastor" (Marinated Pork) / Grilled flank Steak / Chicken

FAJITAS

Chicken, beef, pork or vegetables

SANDWICHES, HAMBURGERS AND HOT DOG (WITH FRENCH FRIES)

PARMESAN CHICKEN SANDWICH

Ciabatta bread with breaded chicken with parmesan cheese, dried tomato, fresh basil and marinara sauce

BACON AND CHEESEBURGER

Homemade potato bread, 6oz angus burger, bacon, cheddar cheese, pickles, and ketchup

HAMBURGER WITH MUSHROOM SAUCE

Homemade potato bread, 6oz angus burger, gouda cheese, mushroom cream and caramelized onion

VEGGIE HAMBURGER

Homemade multigrain bread, spiced chickpea burger, vegan cheese, tahini sauce, arugula and tomato

TRADITIONAL HOT DOG

With pork sausage

SALADS

CAESAR SALAD

Crisp romaine lettuce, croutons, parmesan cheese and Caesar dressing

OLIVIER SALAD

Potato salad with carrot, green pea, olive, egg, celery, sprouts and mayonnaise

PASTA SALAD WITH PESTO

Penne pasta with pesto dressing, dehydrated tomato, mozzarella and fresh basil from our garden

ARUGULA AND CRYSTALLIZED PEAR SALAD

With cherry tomato and cashews nuts




PASTAS

PENNE BOLOGNESE 

**SPAGHETTI
WITH CHEESE SAUCE**  

**FETTUCCINE WITH PESTO
AND DRIED TOMATO**   

**LINGUINI WITH MARINARA SAUCE,
OLIVES AND CAPERS**  

**MACARONI WITH SHRIMP
AND CHEESE**   

MAIN ENTRÉES

GRILLED CHICKEN BREAST  

With garlic vegetables and pea purée

BRAZILIAN STYLE PICAÑA  

Slow cooked picaña served with Brazilian pico de gallo served with an asparagus and mushroom risotto

PORK BELLY  

Pork belly cured with tequila, black pepper and herbs, slow cooked and finished on the grill. Served with sweet potato purée with honey and spinach salad with cashews nuts

MAHI MAHI  

Topped with shrimp sauce with coconut milk and holy leaf, accompanied with baked pumpkin with herbs and garlic green beans

BAKED CAULIFLOWER  

Baked cauliflower with herbs, covered with pico de gallo and served with tahini dressing

DESSERTS

BROWNIE   

served with vanilla ice cream and a touch of mint

LEMON MOUSSE    

Raw vegan lemon and avocado mousse with nuts

COCONUT JELLY AND MATCHA TEA

Coconut milk, matcha tea and agar-agar

FRUIT TARTLET  

Filled with cream and covered fruits

CHEESECAKE  

Biscuit base, cream cheese, covered with cream cheese and red fruit jam

CARROT CAKE   

Delicious gluten free carrot cake with cream cheese

ICE CREAM CUP

Ask your waiter for today's choices