

LUNCH MENU

APPETIZER / SALADS / SANDWICHES

CALAMARI RINGS \$500

Fried squid with tartare sauce and green salad

FISH TACOS OR SHRIMP \$550/650

Fish or Shrimp, served with lettuce, wheat tortillas and special hot sauce

CREOLE CONCH BASKET \$480

Basket of fried plantains stuffed with Creole crab stew with chipotle mayonnaise

BEEF TENDERLOIN BROCHETTES \$650

Marinated with honey, and sesame oil and spices, served with peanut sauce and crisp vegetables noodles

FRESH TOMATO JUICE \$350

Cold soup of tomato, cucumber, cubanela pepper and onion served with diced avocado

CAESAR SALAD \$ 500/600

Romaine lettuce, Cesar dressing with, garlic croutons with shrimp or chicken

MARIA CALLAS SALAD \$380

Sweet and spicy green papaya salad, with sweet peppers, herbs, and cashews

GOAT CHEESE SALAD \$600

Mixed greens, goat cheese croquettes, tomatoes, avocado, dried cranberries, walnuts with mustard dressing, olive oil and honey

MOZZARELLA SALAD \$400

Brochette of mozzarella, tomato with basil's pesto

PRESSED PANINI \$450

Pressed sandwiched made with our house bread, ham, Gouda cheese, tomatoes, pickled onions and mustard, served with yuca sticks.

CLUB SANDWICH \$550

White or brown peasant bread, chicken salad, turkey ham, Gouda cheese, lettuce, avocado and mayonnaise served with homemade veggie chips

HAMBURGUER \$500

Homemade burger with Gouda cheese, onions, lettuce and tomatoes, with banana chips

MAIN COURSE

GRILLED FISH FILLET \$600

Choice of 3 sauces: Coconut, White wine with basil or lemon

Served with tostones and vegetables

SEAFOOD LINGUINI \$690

Shrimp, octopus, calamari and conch, homemade tomato, garlic sauce and basil

AURORA SAUCE PENNE WITH SHRIMP \$600

With shrimp, mushrooms and parmesan reggiano

BEEF OR CHICKEN FAJITAS \$650 / \$500

Classic Mexican fajitas served with fried beans and guacamole

GRILLED STEAK \$680

In blue cheese cream sauce with mashed yuca gratin and grilled vegetables

BRAISED CHICKEN BREAST \$550

Served with mashed yam, grilled vegetables and basil sauce

GARLIC SHRIMP \$690

With spring rice and tostones

SEAFOOD ASOPAO \$850

Rice soup served with shrimp, fish, octopus and conch, with fresh herbs from our own organic garden

Mission: We seek out the highest quality ingredients, while procuring to minimize our environmental impact and contribute to the development of local communities. Our bread is made in-house, and we complement our cuisine with fresh herbs and vegetables from our own **Organic Garden**. Our coffee is organically grown in the visible mountains of Polo, and our fish is brought in daily by the local fishermen.

Enjoy!

TAXES NO INCLUDED