

****MENU IS SUBJECT TO CHANGE WEEKLY****



February 25-29 2008

Ceviches

- Fresh Rockfish ceviche with Aji Limo, onions, celery, cilantro and lime juice
10
- Ahi Tuna Asian ceviche with green onions, fresh ginger, sesame seeds, Soy-Lime-sesame oil
10
- Shrimp with avocado infused with passion fruit and Lime
9
- Mixed Seafood (Squid, Shrimp, White fish and Tuna) Spicy Peruvian Style
10
- Ahi Tuna Tiradito with wasabi cream and cucumbers
11

Small Plates

- Fried Calamari - Basil-lime aioli
10
- 3 Mini Burgers - Bleu Cheese, caramelized onions roasted Portobello mushroom, fries
10
- Chicken Kam-Lu Wontons
10
- Spring Rolls, Thai Sweet Chili Sauce
9
- Homemade Corn-gruyere cheese fritter, stuffed with cream cheese, served with jalapeno sauce
9
- Cone of Fried Yucca **or** Crispy French fries with Huancayna dipping sauce
6 for Yucca 3.50 for fries
- Tender Grilled Filet Mignon brochettes with cherry tomatoes and Uruguayan Chimichurri
12
- Sautéed shrimp, jalapenos, roasted garlic, shallots and onions
10
- Baked Brie wrapped in puff pastry, berry marmalade, fresh apples and flat bread
10
- Fresh Arugula salad w/ green apples, prosciutto, pecans, apple vodka-cider vinaigrette, goat cheese
9
- Baked Portobello Mushroom w/ mixed greens, goat cheese, roasted peppers and balsamic vinegar reduction
9

Flat Breads

- 12.75
- Antipasto, mozzarella cheese, prosciutto and red roasted peppers
- Greek, mozzarella and feta cheese, artichokes and black olives
- Four cheese with fried basil
- Ground beef, pepperoni, fresh tomatoes and shallots
- Peppers, Portobello mushrooms, onions and mozzarella and arugula

Sweets Hearts

- 7
- Tres Leches
- Chocolate Lava Cake with Raspberry Coulis

*****Executive Chef Javier Angeles, comments jangelesberon@gmail.com*****