

Platillos de la Casa - Lunch

Beverages iced tea and soft drinks

Pan con Comilona / Flatbreads and Spreads

Chile Lime Tortilla Crisps

flour tortilla brushed with cayenne and lime baked until crisp; served with olive tapenade

Seeded Tortilla Crisps

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entrada / Starter

Spinach Empanada

served individually with pinenuts, raisins, and manchego cheese; served with salsa verde and fresh crema

Platos Principales / Entrees

guests select one of the following entrees

El Cubano

with all natural niman ranch roast pork, ham, swiss cheese, dill pickles, and cumin fries

Grilled Chicken Asada Tacos

marinated grilled chicken breast with caramelized onions, cilantro, serrano chiles, and lime served on warm corn tortillas with tomatillo avocado salsa and spicy tomato

Latin Chopped Salad

with tomato, avocado, zucchini, cuzco corn, calypso beans, cabrales cheese, mixed greens, and honey chipotle vinaigrette

Postre / Dessert

Barcelona Chocolate Cake

rich, dark chocolate cake topped with sweet crema, chocolate sauce

Goat Milk Cajeta Flan

caramelo sauce

El Banquetazo - Lunch

Beverages iced tea and soft drinks

Pan con Comilona / Flatbreads and Spreads

Chile Lime Tortilla Crisps

flour tortilla brushed with cayenne and lime baked until crisp; served with olive tapenade

Seeded Tortilla Crisps

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entrada / Starter

Butter Leaf Lettuce Salad

pomegranate seeds, bee pollen, crispy shallots, sherry vinaigrette

Platos Principales / Entrees

guests select one of the following entrees

Baby Spinach and Mustard Green Salad

applewood smoked bacon, avocado, dried cranberries, spiced pepitas, red onion, tortilla croutons, spiced goat cheese vinaigrette

Pan Seared Arctic Char

five herb creamy pearled barley, wild mushrooms, pine nuts, smoked tomato sauce

Grilled Chicken Asada Tacos

marinated grilled chicken breast with caramelized onions, cilantro, serrano chiles, and lime served on warm corn tortillas with tomatillo avocado salsa and spicy tomato

Postre / Dessert

Barcelona Chocolate Cake

rich, dark chocolate cake topped with sweet crema, chocolate sauce

Goat Milk Cajeta Flan

caramelo sauce

El Festin - Lunch

Beverages iced tea and soft drinks

Pan con Comilona / Flatbreads and Spreads

Chile Lime Tortilla Crisps

flour tortilla brushed with cayenne and lime baked until crisp; served with olive tapenade

Seeded Tortilla Crisps

sesame, poppy, and flax seeds and garlic on crispy flour tortilla; served with latin hummus

Entrada / Starter

Peruvian Ceviche served family style

seasonal fish marinated with fresh lime, ginger, red onion, and yellow chile pepper

Spinach Empanada served family style

with pinenuts, raisins, and manchego cheese; served with salsa verde and fresh crema

Platos Principales / Entrees

guests select one of the following entrees

Chile Rubbed Mahi Mahi

saffron salt cod mashed potatoes, roasted pepper and preserved lemon relish, cilantro sauce

Barbequed Boneless Beef Short Ribs

creamy polenta, baby spinach, huitlacoche corn salsa, truffle essence

Pollo Ciudad

boneless grilled chicken served over cuban rice with cilantro sauce and pickled tomatoes

Pan Seared Arctic Char

five herb creamy pearled barley, wild mushrooms, pine nuts, smoked tomato sauce

Latin Chopped Salad

with tomato, avocado, zucchini, cuzco corn, calypso beans, cabrales cheese, mixed greens, and honey chipotle vinaigrette

Postre / Dessert

Barcelona Chocolate Cake

rich, dark chocolate cake topped with sweet crema, chocolate sauce

Goat Milk Cajeta Flan

caramel sauce