

STARTERS \$8.00 per portion (3oz portion)

ensalada de destino- baby arugula / hearts of palms / brazilian mango / sweet drop peppers
roasted pepitas / lemon vinaigrette *-gf, vg, vgn*

quinoa salad- light quinoa salad / jicama / seasonal vegetables / mint mojo *-gf, vg, vgn*

causa- yukon potato / lime / sweet 100 tomatoes / don alfonso olives *-gf, vg, vgn*

arugula-jicama salad- baby arugula / jicama / lemon / radish / honey / olive oil *-gf, vg, vgn*

MAIN DISHES \$14.00 per portion (6oz portion)

peruvian ceviche- wild ecuadorian corvina / aji amarillo / cilantro / lime / corn nuts *-gf*

salmon carpaccio- local wild king salmon / ginger / creamy pepper reduction / poppyseed *-gf*

chile relleno- ground sirloin / cheddar / don alfonso olives / chipotle / citrus crème fraiche *-gf*

lomo saltado- angus top sirloin stir fry / roma tomatoes / soy-balsamic reduction / roasted potatoes

prawn tostada- corn tostada / sautéed tiger prawns / corn-goat cheese sauce *-gf*

grilled veggie skewers- seasonal veggies / soy-honey glaze *-vg*

aji de gallina- free-range chicken breast / cream-aji chile reduction / parmesan

ropa vieja- slow-braised pork shoulder / roma tomatoes / queso fresco *-gf*

capon de ayuama- roasted acorn squash / sweet potato puree / coconut milk / bell pepper couli *-gf, vg, vgn*

pollo con mojo- grilled chicken breast / piquillo pepper / onions / orange-garlic sauce *-gf*

pastel de choclo- creamed corn / ground sirloin / chicken breast / sun-dried black olives *-gf*

SIDE DISHES \$4.00 per portion (4oz portion)

sautéed kale- white quinoa / raisins / pine nuts *-gf, vg, vgn*

black beans- caribbean black beans *-gf, vg, vgn*

gallo pinto- black beans / white rice / herbs *-gf, vg, vgn*

arroz blanco- white rice / garlic / peruvian choclo *-gf, vg, vgn*

arroz rojo- tomato sofrito rice / oregano / english peas *-gf, vg, vgn*

arroz verde- cilantro infused rice / bell pepper / spices *-gf, vg, vgn*

garlic-chipotle mashed potatoes- yukon potato / chipotle / garlic / cream *-gf, vg*

DESSERTS 25 pieces \$50.00 / 50 pieces \$90.00

alfajores- south american butter cookies filled with dulce de leche

chocolate buñuelos- triple chocolate fritters / cinnamon sugar / aji amarillo pepper jelly