



DESTINO

LATIN BISTRO / PISCO BAR

BUFFET MENU, 2019

STARTERS \$9.00 PER PORTION

ENSALADA DE DESTINO- baby arugula / hearts of palms / brazilian mango / rehydrated gooseberry
roasted pepitas / coconut vinaigrette **-gf**
CAUSA CON PIQUILLOS- aji amarillo-potato torte / sweet 100 tomatoes / don alfonso olives **-gf**
ENSALADA DE QUINOA- light quinoa salad / jicama / seasonal vegetables / mint mojo **-gf**
PAPAS A LA HUANCAINA- roasted potato salad / creamy aji amarillo - cheese sauce / queso fresco
ARUGULA-JICAMA SALAD- baby arugula / jicama / lemon / radish / honey / olive oil **-gf**
SPINACH-ENDIVE SALAD- spinach / hearts of palms / piquillo peppers / honey-lemon vinaigrette **-gf**

MAIN DISHES \$14.00 PER PORTION

CEVICHE A LA PERUANA- wild ecuadorian corvina / aji limo / cilantro / canchas / sweet potato chips
CEVICHE MIXTO- wild australian butterflyfish / tiger prawns / chipotle leche de tigre / fried leeks **-gf**
SALMON TIRADITO- local king salmon / ginger / creamy aji reduction / malagueta pepper / poppyseed **-gf**
CHILE RELLENO- ground sirloin / cheddar / don alfonso olives / chipotle salsa / citrus crème fraiche **-gf**
TOSTADA DE CAMARONES- corn tostada / sautéed tiger prawns / corn-goat cheese salsa
AJI DE GALLINA- shredded chicken / cream & aji panca - chile sauce / parmesan
AREPAS- cornmeal biscuits / mozzarella cheese / epazote-pineapple salsa **-gf**
LOMO SALTADO- angus top sirloin stir fry / roma tomatoes / soy-balsamic reduction / roasted potatoes
ROPA VIEJA DEL PASTOR- slow-braised pork shoulder / guajillo & pasilla chiles / queso fresco **-gf**
CAPON DE AYUAMA- roasted acorn squash / sweet potato / coconut milk / bell pepper couli **-gf**
CHICKEN WITH MOJO- grilled chicken breast / piquillo pepper / onions / orange-garlic mojo **-gf**
CHICKEN WITH TAMARIND- grilled chicken breast / tamarind-panela glaze / cilantro / pasilla chile **-gf**
PASTEL DE CHOCLO- cream-corn casserole / ground sirloin / chicken breast / sun-dried black olives **-gf**

SIDE DISHES \$7.00 PER PORTION

SAUTÉED KALE- red quinoa / raisins / pine nuts **-gf**
FRIJOLES NEGROS- caribbean black beans **-gf**
GALLO PINTO- costa rican black beans / white rice / lizano salsa **-gf**
ARROZ BLANCO- white rice / peruvian choclo **-gf**
ARROZ ROJO- tomato sofrito rice / oregano / english peas **-gf**
ARROZ VERDE- cilantro infused rice / bell pepper / aji amarillo / spices **-gf**
GARLIC-CHIPOTLE MASHED POTATOES- yukon potato / chipotle / garlic / cream **-gf**

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 / jalea de aji amarillo

gf- indicates gluten free item

all catering orders must be confirmed 24 hours in advance