



· M E N U ·

FAMILY RODIZIO GRILL

APPETIZERS

Guacamole & Mexican salsa \$19

Mextiza Salad | *Ensalada mextiza*

Lettuce, green onion, radish, avocado, sesame seeds, cranberry & chili vinaigrette

Lechugas, cebollita cambray, rábano, aguacate, ajonjolí, arándano & vinagreta de chiles

Garden salad | *Ensalada de la huerta* \$12

Tomato, strawberry, kalamata olives, red onion, parmesan cheese & basil vinaigrette

Tomate, fresa, aceituna Kalamata, cebolla morada, queso parmesano & vinagreta de albahaca

Roasted tomato cream | *Crema de tomate asado* \$8

Local grilled cheese & herb oil

Queso fresco a la parrilla & aceite de hierbas

DESSERTS | POSTRES

Fried bananas | *Plátanos fritos* \$7

Key lime pie | *Pay de limón* \$9

TO SHARE

ASSORTMENT PLATTER

Turnovers | *Empanadas*

Mushrooms with blue cheese

Champiñones con queso roquefort

Corn and ricotta cheese

Elote y queso ricotta

beef stew

Estofado de res

Side dishes to start | *Guarniciones para empezar*

Vegetables, Parmesan garlic butter bread, pasta, & potatoes with rosemary

Vegetales, Pan con mantequilla de ajo y queso parmesano, sopa fría, & papas al romero

THE GRILL

Spanish & Argentine sausage

Chorizo español & Argentino

Buffalo wings

Alitas búfalo

Chicken breast wrapped with bacon

Pechuga de pollo envuelta con tocino

Marinated pork leg

Pierna de puerco adobada

*New york steak

*Picanha

Pineapple with cinnamon

Piña con canela

ALL YOU CAN EAT \$35

Prices are in US dollar, 16% tax included.
Raw ingredients are served under the consumer risk