



EVENTS MENU

Para Picar

SEAFOOD CEVICHE

Aji Amarillo / Peruvian Choclo /
Micro Cilantro / Red Onions

TOSTONES

Vaca Frita / Pico de Gallo /
Cilantro Aioli

KOREAN STYLE SAUTEED

BRUSSELS SPROUTS

Bacon / Fried Wonton

ISLAS CANARIAS CROQUETAS

Ham / Chicken / Fish

MAC N' 3 CHEESE

Aji Amarillo / Carne Asada / Bacon / Scallions

BLACK BEAN HUMMUS

Pico De Gallo / Mariquita Scoops

ARROZ CON POLLO FRITTERS +\$2/PP

Aji Amarillo Mayo / Pico de Gallo / Scallions

CEVICHE VERDE +\$3/PP

Tuna / Salsa Verde / Wakame Salad

From The Wok

LOMO SALTADO FRIED RICE

Homemade Shoe String Fries

CUBAN FRIED RICE

Shrimp / Maduros / Pineapple /
Cilantro Aioli / Fried Egg / Scallions

VACA FRITA 'JAPCHAE'

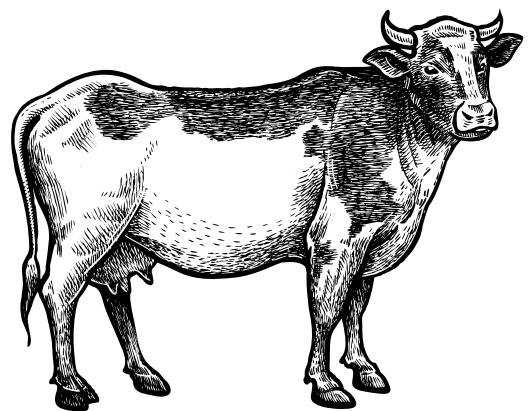
Glass Noodles / Bok Choy / Zucchini
/Carrots / Scallions / Sesame Seeds

VEGETABLE FRIED RICE

Shaved Brussels / Seasonal Veggies &
Peppers / Bean Sprouts / Red Onions /
Bok Choy

"DAK GALBI" STYLE CHICKEN FRIED RICE

Pineapples / Seasonal Veggies / Maduros
/ Sesame Seeds / Spicy Gochujang /
Haitian Pikilz



Wood Burning Oven Pizzas

BRAISED OXTAIL / Mushrooms / Caramelized Onions / Honey / Goat Cheese / Ponzu Arugula Salad

VACA FRITA / Mozzarella / Caramelized Onions / Cilantro

MOZZARELLA / Tomato Sauce / Basil

HAWAIIAN CHICKEN / 3 Cheese Sauce / Pineapple / Bacon / Scallions

PROSCIUTTO / Manchego / Sweet Potato / Truffled Honey



Lean and Green

ADD (SELECT ONE):

Grilled Chicken / Churrasco /
Salmon / Shrimp / Spicy Pork

MEDITERRANEAN SALAD

Spring Mix / Sunflower Seeds / Roasted
Red Pepper / Sundried Tomatoes / Feta
Cheese / Grapes / Mediterranean Dressing

KALE CAESAR SALAD

Red Onions / Cherry Tomatoes / Homemade
Caesar Dressing / Cuban Bread Croutons /
Buffalo Fried Chicken Breast

GREEN PAPAYA SALAD

Mint Leaves / Cilantro / Cherry Tomatoes
Avocado / Red Onions / Cashews / Lemon &
Aji Limo Vinaigrette GF

Kid's Menu

SODAS INCLUDED

CHEESE PIZZA

MAC-N-CHEESE

GRILLED CHICKEN BREAST

6OZ CHURRASCO / TWO SIDES ADD: +\$6

Prices

APPETIZERS CHOOSE FROM:

"PARA PICAR" (Served Family Style)

ADD EXTRA APPETIZER +\$3/PP

MAIN COURSE CHOOSE FROM:

FROM THE WOK, WOOD BURNING OVEN, LARGER
PLATES & LEAN AND GREEN (Served Individually)

All Prices Are Per Person

(Served Family Style)

5 APPETIZERS \$22

2 APPETIZERS + 2 MAIN COURSE \$27

2 APPETIZERS + 3 MAIN COURSE \$30

KIDS MENU + 1 MAIN COURSE \$14

(For Kids 12 and Under)

Larger Plates

FINKA "KFC"

Korean Fried Chicken / Spicy Gochujang /
Boniato Bread

OXTAIL IN MERLOT REDUCTION

Wild Mushroom Risotto

ANGUS CHURRASCO +\$4

Sweet Potato Mash / Green Beans /
Asian Chimichurri

MASITAS DE PUERCO "CAMPO TRAY"

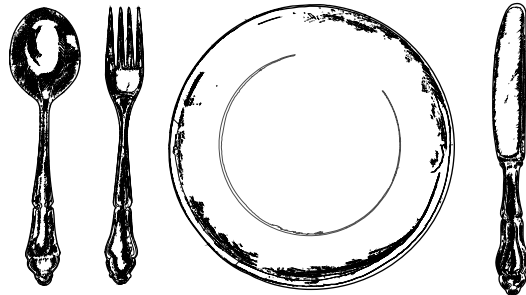
White Rice / Black Beans / Maduro

FRESH SALMON

Bok Choy / Duck Bacon / Pineapple /
Red Peppers

SMOKED BRISKET

Spanish Boniato Mash / Scallions /
Bourbon Reduction



INCLUDED:

Water, Utensils, Private Area, Waiters,
Busboys (Parties Less Than 60 Guests /
Reserved Area)

NOT INCLUDED IN PACKAGE

Tax & Tip - 20% Tip Is Suggested

DESSERT FEE:

BRINGING YOUR OWN DESSERT \$.75 PP

DESSERT OPTIONS: Additional \$3 PP

Choose 2 (served family-style):

Cookie Skillet, Guava Cheesecake, Flan,
Banana Bread, Nutella Pizza

NO OUTSIDE FOOD ALLOWED

Except Dessert and Wine/Champagne
Bottles with Fee

SOFT DRINKS (FREE REFILLS)

\$2.00pp (Must Apply To Whole Party)



LIBATIONS

<p>PITCHERS \$36 Beer Sangria Serves 5 Full Glasses (Made with beer instead of wine)</p>	<p>UNLIMITED MIMOSAS \$15 per person</p>	<p>COCKTAIL FOUNTAIN \$65 Serves 10 Cocktails</p>
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Party Cocktails

\$8 per person per round
 (Choose 2 to apply to entire party)

- OLD FASHIONED**
 - MOSCOW MULE**
 - MOJITO**
 - PISCO SOUR**
 - SPICY TEQUILA & HIBISCUS COCKTAIL**
- *Must provide drink tickets to your guests if you'd like to limit how many cocktails are ordered. Otherwise, total cost will be based on consumption.

Beer and Wine Packages

\$25 (2 hours) / per person
 \$32 (3 hours) / per person

- INCLUDES:**
- Soft Drinks
 - Beers On Tap
 - Merlot
 - Cabernet
 - Pinot Grigio

CORKAGE FEE
 \$20 per 750ml bottle of wine or champagne

Open Bar

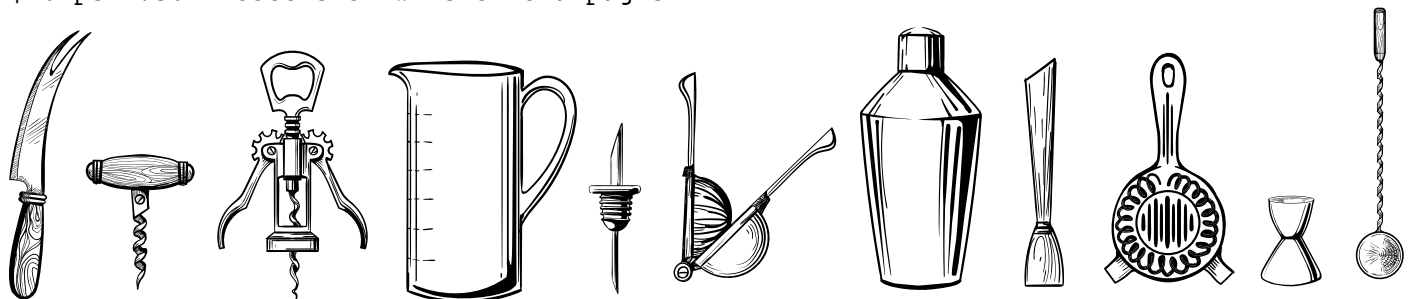
\$30 (2 Hours) / per person
 \$40 (3 hours) / per person

- INCLUDES:**
- Soft Drinks
 - Signature Cocktails From Menu
 - Any Cocktail Made With: Old Forester Bourbon, don Q Rum, Leblon Cachaca, Solbeso, Martin Miller's Gin, Monkey Shoulder Scotch, El Jimador Tequila, Kappa Pisco, Ron Atlantico Rum, Wodka Vodka
 - Beers On Tap
 - Merlot, Cabernet, Pinot Grigio

Premium Open Bar

\$50 per person

- INCLUDES:**
- Soft Drinks
 - Signature Cocktails From Menu
 - Any Cocktail Made With: Middle Shelf
 - Beers On Tap
 - Bottled Beer
 - All Wine





PREMIUM PACKAGE

\$59 per person

Choice of 2 Appetizers

CEVICHE VERDE

Ahi Tuna / Salsa Verde / Avocado / Wakame Salad

ARROZ CON POLLO FRITTERS

Aji Amarillo / Pico de Gallo / Scallions

FRIED PORKBELLY

Sweet & Spicy Glaze / Bed of Kale / Sesame Seeds

GRILLED ANTICUCHO OCTOPUS

Chimichurri Potatoes / Bechamel / Chili Oil / Cilantro Oil

FRIED ALLIGATOR JALEA

Aji Amarillo Mayo / Fried Causa / Salsa Criolla

Choice of 2 Main Courses

ROASTED HARISSA HALF CHICKEN

Chicharro Risotto / Naranja Agria Gravy

8OZ LOBSTER TAIL +\$6

Shrimp Risotto / Garlic Butter Sauce

GRILLED SNAPPER FILET

Cilantro Cauliflower Rice / Aji Amarillo Beurre Blanc

16OZ RIBEYE

Bulgolgi Reduction / Parmesan Risotto / Shoestring Fries