



# EVENTS MENU

## *Para Picar*

### **SEAFOOD CEVICHE**

Aji Amarillo / Peruvian Choclo /  
Micro Cilantro / Red Onions

### **TOSTONES**

Vaca Frita / Pico de Gallo /  
Cilantro Aioli / Chicharron Crumble

### **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

## *Wood Burning Oven Pizzas*

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

**VACA FRITA** / Mozzarella / Caramelized Onions / Cilantro

**MARGHERITA** / Tomatoes / Basil

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

**PROSCIUTTO** / Manchego / Sweet Potato Mash / Truffled Honey

## *From The Wok*

### **LOMO SALTADO FRIED RICE**

Homemade Shoe String Fries

### **CUBAN FRIED RICE**

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

### **VACA FRITA 'JAPCHAE'**

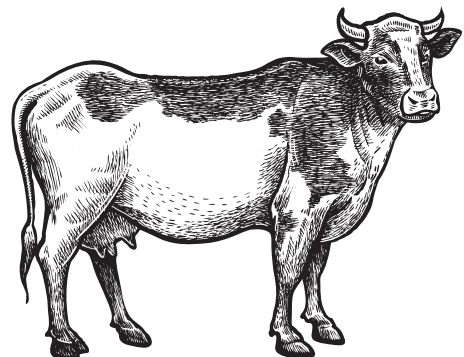
Sweet Potato Starch Noodles / Bok Choy /  
Zucchini / Carrots / Scallions / Sesame  
Seeds / Fried Wontons

### **VEGETABLE FRIED RICE**

Shaved Brussels / Seasonal Veggies &  
Peppers / Sesame Seeds / Red Onions /  
Bok Choy

### **"DAK GALBI" STYLE CHICKEN FRIED RICE**

Pineapples / Seasonal Veggies / Maduros /  
Sesame Seeds / Spicy Gochujang /  
Pickled Cabbage / Carrots / Red Peppers /  
Queso Frito





## 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** White Rice /  
Maduros

**6OZ CHURRASCO** White Rice / Maduros +\$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

**5 APPETIZERS \$25**

(Served Family Style)

**2 APPETIZERS + 2 MAIN COURSE \$32**

**2 APPETIZERS + 3 MAIN COURSE \$35**

**KIDS MENU \$16**

(Includes one item from the kid's menu.  
For Kids 12 and Under)

## Larger Plates

### FINKA "KFC"

Korean Fried Chicken / Spicy Gochujang /  
Boniato Bread

### OXTAIL IN MERLOT REDUCTION

Mushroom Risotto

### ANGUS CHURRASCO +\$6

Sweet Potato Mash / Green Beans /  
Asian Chimichurri

### MASITAS DE PUERCO

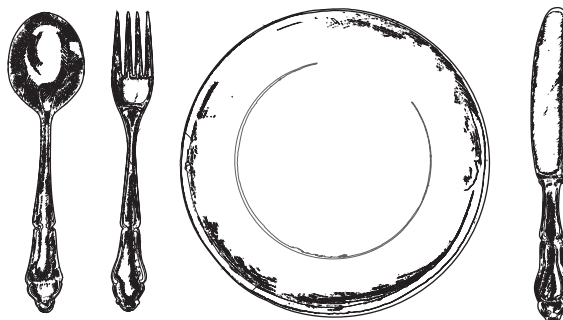
White Rice / Black Beans / Maduros

### FRESH SALMON +\$4

Bok Choy / Pineapple / Red Peppers /  
Mushrooms

### 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

Tip is not included in price per person. You  
will be charged an automatic 20% Gratuity.

### DESSERT FEE:

BRINGING YOUR OWN DESSERT \$1.00 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)



# PREMIUM PACKAGE

\$65 per person

## *Choice of 2 Appetizers*

(Served Family Style)

### **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*

(Served Individually)

### **ROASTED HARISSA HALF CHICKEN**

Chicharro Risotto / Naranja Agria Gravy

### **8OZ LOBSTER TAIL +\$10**

Shrimp Risotto / Garlic Butter Sauce

### **GRILLED FRESH FISH OF THE DAY**

Cilantro Cauliflower Rice / Aji Amarillo Beurre Blanc

### **ANGUS RIBEYE**

Bulgolgi Reduction / Parmesan Risotto / Shoestring Fries

## *Choice of 2 Desserts*

(Served Family Style)

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



# LIBATIONS

## PITCHERS \$36

Beer Sangria  
Serves 5 Full Glasses  
(Made with beer instead of wine.  
We do not offer traditional sangria)

## UNLIMITED MIMOSAS

\$30 per person  
(3 hour Limit)

## COCKTAIL

## FOUNTAIN \$75

Serves 10 Cocktails

## Party Cocktails

\$10 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.

## Open Bar

\$30 (2 Hours) / per person

\$40 (3 hours) / per person

### INCLUDES:

- Soft Drinks
- Signature Cocktails From Menu
- Any Cocktail Made With: Bourbon, Vodka, Gin, Tequila, Scotch, Rum
- Beers On Tap
- Merlot, Cabernet Sauvignon, Pinot Grigio

## Beer and Wine Packages

\$25 (2 hours) / per person

\$32 (3 hours) / per person

### INCLUDES:

- Soft Drinks
- Beers On Tap
- Merlot
- Cabernet Sauvignon
- Pinot Grigio

### CORKAGE FEE

\$25 per 750ml bottle of wine or champagne (Limit of 4 bottles per event)

## Premium Open Bar

\$60 (2 hours) / per person

\$75 (3 hours) / per person

### INCLUDES:

- Soft Drinks
- Signature Cocktails From Menu
- Any Cocktail Made With: Middle Shelf Bottles
- Beers On Tap
- Bottled Beer
- All Wine By the Glass

