

## LUNCH MENU

### CARTA DE ALMUERZO

#### APPETIZERS ENTRADAS

##### THE FISHERMAN CEVICHE – *CEVICHE DEL PESCADOR*

Squid, shrimp, scallops, Mexican salsa and a touch of chilli  
*Calamar, camarón, callos de hacha, salsa mexicana y un toque de chile*

##### SHRIMP COCKTAIL – *COCTEL DE CAMARON*

Chilled shrimp with diced fruit, lemon and cocktail sauce  
*Camarones con frutas picadas, limón y salsa cóctel*

##### CAESAR SALAD – *ENSALADA CESAR*

Romaine lettuce and grilled chicken breast, garlic croutons tossed in a creamy Caesar dressing and parmesan cheese  
*Lechuga larga con pechuga de pollo y crotones mezclado en aderezo Cesar y queso parmesano*

##### CREAM or SOUP OF THE DAY – *SOPA o CREMA DEL DIA*

##### CHICKEN FINGERS – *DEDOS DE POLLO*

Served with honey-mustard, BBQ sauce and fries  
*Servido con salsa de miel mostaza, salsa BBQ y papas fritas*

##### NACHOS

Tortilla chips topped with cheddar cheese, chilli beans, guacamole and salsa  
*Totopos con queso cheddar, chile con carne, guacamole y salsa*

##### BUFFALO WINGS – *ALAS DE POLLO BUFALO*

Buffalo style chicken wings with blue cheese dressing and crudités  
*Alitas de pollo al estilo búfalo con aderezo Roquefort y bastones de zanahoria y apio*

#### BURRITOS & QUESADILLAS

##### THE CARIBBEAN QUESADILLA – *QUESADILLA CARIBEÑA*

Sautéed seafood with bell peppers, onion, cilantro and cheese, served with salsa and guacamole  
*Mariscos a la plancha con pimientos, cebolla, cilantro y queso, servido con salsa mexicana y guacamole*

##### SEAFOOD BURRITO – *BURRITO DE MARISCOS*

Sautéed squid, shrimp, scallops, bell peppers and onion with beans, rice and cheese, wrapped in a flour tortilla.  
*Calamar, camarones, callos de hacha, pimientos y cebolla, salteados con frijoles, arroz y queso, envueltos en tortilla de harina*

##### CHICKEN QUESADILLA – *QUESADILLA DE POLLO*

Flour tortilla filled with chicken, jalapeño and manchego cheese  
*Queso manchego y pollo a la parrilla, con jalapeños en tortillas de harina*

##### CHICKEN BURRITO – *BURRITO DE POLLO*

Achiote rubbed grilled chicken breast, with bell pepper, onion, mushroom, beans, rice and cheese, wrapped in flour tortilla  
*Pechuga de pollo marinado en achiote y a la parrilla con pimientos, cebolla, champiñones, frijoles, arroz y queso, envuelto en tortilla de harina*

## SANDWICH STATION

### THE FARMER SANDWICH – SANDWICH CAMPESINO

Marinated grilled eggplant, zucchini, and onion with mozzarella, tomato, lettuce, olive mayonnaise in focaccia bread, served with fruit

*Berenjena, calabaza y cebolla a la parrilla con queso mozzarella, tomate, lechuga mayonesa de aceitunas en pan focaccia, servido con fruta en cuadros*

### CARIBBEAN SANDWICH – SANDWICH CARIBEÑO

Grouper fillet with lettuce, tomato, onion, chipotle tartar sauce and served with fries

*Sándwich de filete de mero con lechuga, tomate, cebolla, tártara de chipotle y papas fritas*

### “JERK” CHICKEN SANDWICH – SANDWICH DE POLLO “JERK”

“Jerk” seasoned chicken breast with mango chutney and served with fries

*Pechuga de pollo sazonada estilo “jerk” y chutney de mango, servido con papas fritas*

### HOT DOG – PERRITO CALIENTE

Grilled veal sausage, served with sauerkraut, bacon and chili beans

*Salchicha de ternera a la parrilla servido con col agria, tocino y chile con carne*

### CHICKEN HAMBURGER – HAMBURGUESA DE POLLO

With Swiss cheese served with onion, lettuce, tomato, pickles and fried plantains

*Con queso suizo, servido en pan de cebolla, lechuga, tomate, cebolla, pepinillos y plátanos fritos*

### THE EXCELLENCE BURGER – HAMBURGUESA EXCELLENCE

With cheddar cheese, bacon, lettuce, tomato, onion, dill pickle and served with fries

*Con queso cheddar, tocino, lechuga, tomate, cebolla, pepinillos y papas fritas*

## SPECIALTIES ESPECIALIDADES

All our specialties are served with sautéed seasonal vegetables and your choice of fries, rice or baked potato

*Todas nuestras especialidades son servidas con vegetales de la estación, y su elección de papas fritas, arroz o papa horno*

### MAHI MAHI WITH LEMON – DORADO AL LIMON

Seared mahi mahi, rubbed with lemon pepper and glazed with creamy orange and ginger butter

*Filete de dorado sazonado con sal de pimienta y limón y glaseado con una mantequilla cremosa de naranja y jengibre*

### THE KEBAB “SAN MARCOS” – BANDERILLA “SAN MARCOS”

Grilled beef and bell peppers brochette served with a pink pepper corn sauce

*Brocheta de res y pimientos a la parrilla servido con una salsa de pimienta rosa*

### GARLIC AND BLACK PEPPER CRUSTED TOP SIRLOIN – TOP SIRLOIN INCRUSTADO CON AJO Y PIMIENTA NEGRA

Served with red wine reduction, fries and vegetables

*Servido con reducción de vino tinto, papas fritas y vegetales*

## APPETIZERS AND SALADS

### FIELD GREENS WITH ROASTED FRUITS

Spinach and watercress with roasted apple, pear, bacon bits and tomato, drizzled with feta cheese and olive dressing

### CAESER SALAD

Fresh romaine lettuce with creamy Caesar dressing, home-made croutons and shredded Parmesan cheese

### SEASONAL LEGUMES FROM THE GRILL

Grilled seasonal legumes with roasted garlic, herbs and virgin olive oil

### BRAISED VEAL SWEETBREADS

Braised veal sweetbreads, marinated in milk and spices, served with Mexican and "chimichurri" sauces

### GRILLED GAUCHO SAUSAGE

Braised Argentinean sausage served with "chimichurri", spicy onion and serrano relish

## SOUPS

### OXTAIL SOUP

Beef oxtail consommé served with fine diced vegetables and a hint of dried sherry

### POTATO AND LEEK SOUP

Creamy potato and leek soup, with bacon and cheddar cheese

## FROM THE GRILL

The following dishes are served with sautéed vegetables and baked potato, fries, roasted garlic, mashed potato or rice

### CHICKEN BREAST

Grilled chicken breast marinated with fine herbs

### FRUITED CHICKEN CURRY PITA

Chilled grilled chicken breast, tossed with plain yogurt, grapes, green onion and curry powder, served in pita bread and romaine lettuce

### MIXED GRILL

Filet mignon, skirt-out steak, pork chop, and chicken breast

10 OUNCE TOP SIRLOIN STEAK

8 OUNCE FILET MIGNON

10 OUNCE NEW YORK STEAK

14 OUNCE T-BONE STEAK

10 OUNCE RIB EYE STEAK

BABY BBQ RIBS

10 OUNCE FLANK STEAK

