

SOUTH AMERICAN

THEME NIGHT

September 23, 2021

APPETIZERS

EMPANADAS – \$9

baked pastry stuffed with cheese and beans

AVOCADO GUACAMOLE DIP – \$8

house made creamy guacamole served with fried tortilla chips

ENTREES

ROPA VIEJA – \$27

beef flank slow cooked with vegetables and spices, served with jalapeno cheddar stone ground grits

ARROZ CON POLLO – \$25

Mexican style chicken and rice with avocado cream

MOQUECA – \$30

shrimp and grouper stewed with vegetables, coconut milk and sweet potato

VERDURAS VERACRUZ – \$18

sauteed vegetables tossed in a spiced tomato and pepper sauce with garbanzo beans

DESSERTS

CLASSIC FLAN – \$7

custard with a layer of caramel

PLANTANOS CALADOS – \$6

stewed sweet sliced plantains

