



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'

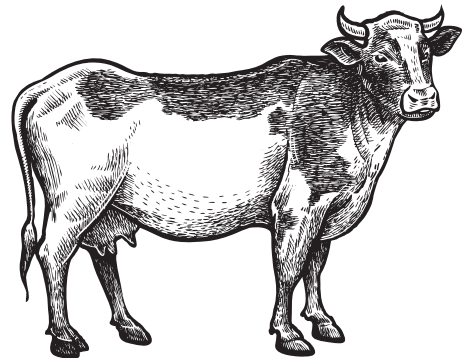
Sweet Potato Starch Noodles / Bok Choy /
Zucchini / Carrots / Scallions / Sesame
Seeds / Fried Wontons

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

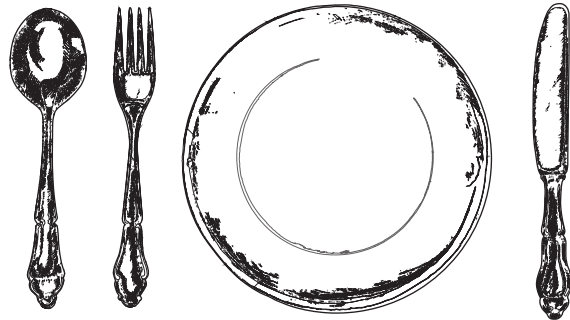
White Rice / Black Beans / Maduros

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

