

Choice of ... Appetizers	Special Menu \$ 23.00	Three Course Meal
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House Salad

Mixed greens, tomatoes & onions w/your choice of vinaigrette dressing or cilantro dressing.

Empanadas Uruguayas

Choose any two: Beef, Chicken, Spinach.

Ceviche

Fresh Flounder & Shrimp marinated w/jalapenos & lemon - lime juice.

Calamari Strips

Fresh calamari steak cut in strips served w/spicy rocoto & tartar sauce.

Tomates Rellenos

Stuffed tomato w/tuna salad, quinoa, extra virgen olive oil, calamata olives, & home made light mayo.

Sopa del Dia

Chef's Choice (different inspiration every day).



Choice of ... Entrées

Ravioli de Espinaca (Vegetarian)

Homemade spinach stuffed ravioli in a fresh pomodoro & basil sauce.

Canelones de Carne

Homemade stuffed pasta w/ all natural Uruguayan ground beef w/ salsa blanca parmesano & fresh pomodoro sauce .

Canelones de Hongos (Vegetarian)

Stuffed homemade pasta with mushrooms, julienne vegetables, parmeiggiano, salsa blanca & topped w/ fresh pomodoro sauce.

Pasta Aglio & Olio w/shrimp

Angel hair pasta served w/shrimp, garlic, basil, tomato & extra virgen olive oil.

Pollo al Ajo

Pan seared organic chicken breast served w/ angel hair pasta in a creamy garlic sauce.

Pollo Avocado

Grilled all natural chicken breast served on a bed of avocado mousse .

Pollo a la Parrilla

All natural grilled chicken breast w/ chimichurri sauce, served w/ trigo (wheat salad).

Veal Marsala

Sauteed veal scallopini in a marsala wine reduction served w/ homemade mashed potatoes.

Flautas

Pork or Chicken from our wood-burning grill marinated w/chimichurri, served w/salsa criolla, guacamole, trigo (wheat salad), sour cream.

Churrasquitos de Puerco

All natural grilled pork tenderloin butterfly style marinated in chimichurri sauce served w/homemade mashed potatoes.

Flat Iron

100 % Natural grass fed beef Flat Iron served w/rosemary roasted potatoes



Picanha a la Parrilla

All natural Brazilian style cut served w/basmati rice & feijao (black beans) .

Entrana a la Parrilla

All natural inside skirt finished w/ chimichurri & served w/ rustic potatoes.



Puntas de Tenderloin

Uruguayan grass fed tenderloin tips, served w/green peppercorn sauce, tempura mushrooms & basmati rice.



Mahi Mahi

Fresh grilled Mahi Mahi served w/pesto chimichurri sauce in a bed of quinoa & finished w/ broccolini.

Trucha Fresca

Fresh pan seared Rainbow Trout from Idaho in a lemon caper sauce & served w/grilled vegetables.

Water Buffalo Milanesa

Texas Wild Water Buffalo Thin slices of grass fed , light breaded w/bread crumbs served w/ trigo (wheat) salad

Veal Milanesa

Veal scallopini, milanese style (light breaded), served w/rosemary roasted potatoes.

Choice of ... Desserts

Flan

Homemade vanilla flan served w/ dulce de leche.

Arroz con Leche

Delicate rice pudding w/ a dash of cinnamon and sugar topped w/ dulce de leche.

Ensalada de Frutas

Macedonia of seasonal fruit .

Pasion de Chocolate

Chocolate cake served w/ chocolate mousse, chocolate truffle & an orange reduction.

Cuatro leches

Uruguayan version of original tres leches.

Crème Brulee

Dulce de leche cream custard w/ caramel on top.

Tarta de Lima & Limon

Home made Key lime Tart

Petit Dulce de Leche Cheesecake

Uruguayan version of original cheesecake adding dulce de leche.