

Lunch Menu # 1

\$14.00/person

At the Table

Traditional Chips, Salsa and Guacamole

Lunch Entree

(Choose three of the following from which your guests may select one)

Mambo Salad:

Crunchy lettuce, jicama and plantain chips with cilantro honey vinaigrette

Ensalada de Palmitos with Citrus Vinaigrette:

Hearts of palm marinated in a citrus vinaigrette, nestled on baby greens and roasted red peppers

Cuban Steak:

Thinly sliced steak grilled with red onions, sliced peppers, Chihuahua cheese & chimichurri sauce on the side

Mambo Chicken:

Grilled spiced chicken with red onions, roasted chili peppers & chipotle mayo served on an onion bun

Shredded Pork Torta:

with grilled red onions & bell peppers served on a golden ciabatta

Soft Tacos:

your choice of spicy beef, Mambo chicken or seafood

Burritos:

Your choice of vegetarian (with mushrooms, fresh vegetables and beans), mambo chicken (spicy chicken, tomato, onions and beans) or steak – (spicy beef, tomato, onions and beans)

Media Noche:

Traditional Cuban sandwich with ham, roasted pork & melted Swiss cheese served with lettuce and tomato on an onion bun

Los Postres

(Choose from one of the following)

Guava Cheesecake
Flourless Chipotle Chocolate Cake
Classic Key Lime Pie

*Guests will also receive freshly brewed Intelligentsia coffee and specialty teas

Lunch Menu # 2

\$19.00/person

At the Table

Traditional Chips, Salsa and Guacamole

Aperitivos

(Choose two of the following from which your guests may select one)

Pollo Empanada Panama Style:

Turnovers stuffed with sautéed chicken, Chihuahua cheese, cilantro, onions & tomatoes.

Dominican Bombas de Camarones:

Fried croquettes made from potato & stuffed with shrimp, chipotle peppers, cilantro, and shrimp, served with pineapple mango salsa.

Mariquitas:

Crispy plantain chips with pineapple mango salsa and black bean sauce for dipping.

Classical Mexican Quesadillas:

Your choice of chicken, shredded pork or grilled portabella mushroom

Lunch Entree

(Choose three of the following from which your guests may select one)

Flautas de Puerco:

Three flautas filled with shredded pork & potato with Chihuahua cheese & guacamole

Classical Enchiladas:

Soft golden baked tortillas served with rice and black beans
Your choice of chicken or portabella mushroom

Fricassee de Pollo:

Chicken breast marinated with lime juice, garlic and cumin which is roasted in the same Dominican style stew with onions, peppers, bacon, cilantro, potato, carrots and white wine served with rice.

Vegétale Grilleados:

Grilled vegetable medley of portabella mushrooms, eggplant, onion, red and green peppers, mango and pineapple and served with chimichurri sauce.

Caribbean Barbecued Salmon:

Marinated salmon in a smoky citrus sauce with jalapeño garlic mashed potato & pineapple salsa.

Tequila Marinated Skirt Steak

Charcoal grilled and served with skinny malanga and potato fries in a chimichurri sauce

Los Postres

(Choose from one of the following)

Guava Cheesecake

Flourless Chipotle Chocolate Cake

Classic Key Lime Pie

*Guests will also receive freshly brewed Intelligentsia coffee and specialty teas