

CAVIAR

WINE & DINE

WINE BAR

**Light Appetizers,
perfect for pairing
with exquisite wines
and delightful cocktails.**



DIARY FREE



VEGAN



VEGETARIAN



GLUTEN FREE

Most dishes can be modified to meet
your specific dietary preferences.

MEAT

Empanadas Argentinas | \$6

Homemade empanadas with meat filling.



Skirt Steak Skewers | \$15

Grilled skirt steak strips, chimichurri sauce.



Beef Kebab Skewers | \$10

Fresh palmito marinated with honey and lemon,
Emmental cheese, focaccia bread.

Beef Carpaccio | \$16

Freshly grilled green asparagus, goat cheese
and truffle oil dressing.



VEGETARIAN

Roasted Bell Peppers | \$6

Freshly roasted peppers, focaccia
bread and aioli.



Roasted Wild Mushrooms | \$15

Selection of organic mushrooms,
homemade focaccia bread and aioli.



Palmito Salad | \$10

Fresh palmito marinated with honey and
lemon, Emmental cheese, focaccia bread.



Grilled Asparagus | \$20

Freshly grilled green asparagus, goat
cheese and truffle oil dressing.



Grilled Provolone Cheese Bites | \$12

Fried Italian provolone cheese with
pomodoro sauce.



FISH & SEAFOOD

Pulpo A La Gallega | \$12

Cooked octopus slices, boiled potato
and extra virgin olive oil.



Croquetas de Bacalao | \$10

Fish croquets, focaccia bread and aioli.

Grilled Jumbo Shrimps | \$20

Marinated and grilled aji shrimps, focaccia
bread and aioli.



Ceviche | \$14

Red onion, avocado, sweet potato, cilantro,
and leche de tigre. Your choice of protein:
Octopus, sea bass, shrimp.



Salmon Carpaccio | \$16

Thin slices of Norwegian salmon, arugula,
orange filets, and capers.



13% Taxes Included / 10% Service Charge Included

JOY BY THE SEA