

WINE & DINE

WINE BAR

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









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.

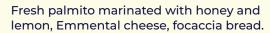


Roasted Wild Mushrooms | \$15

Selection of organic mushrooms, homemade focaccia bread and aioli.



Palmito Salad | \$10





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.

