



NICARAGUA MENU

House Salad: A classic green salad, with tomatoes and onions dressed with a citrus vinaigrette.

Garlic Bread: Fluffy "Latin" style bread dressed with garlic butter and lightly toasted.

SIDES

Crispy and Sweet Plantains: Ripe sweet plantain fried until golden brown and delicious.

Gallo Pinto: A Nicaragua staple. A Perfect blend of white rice and red beans cooked with our blend of spices.

OR

Casava Mojo(yuca): Boiled casava seasoned with our garlic lemon sauce.

Frijoles Fritos: Lightly fried red beans, seasoned with garlic and onions.

CHOICE OF ONE OF FIVE ENTREES

STEAK RANCHERO: 8 oz Certified Angus beef flap meat steak seasoned Nicaraguan style chimichurri

JALAPEÑO BEEF TIPS: 8oz of Beef Tenderloin Tip Fillets in a Mild Jalapeño Nicaraguan Cream Sauce.

GRILLED CHICKEN BREAST: 8 Oz. Skinless Boneless Chicken Breast lightly Seasoned with our achiote marinade.

LOMO DE CERDO: Charbroiled 6 Oz. pork loin seasoned with achiote marinade and a special blend of spices.

SIDES

"TRES LECHES": The classic Nicaraguan cake. A spongy cake soaked in a blend of three milks, rum, and vanilla.

FLAN DE COCO: Our signature flan made with coconut milk, eggs and sugar, and dressed with a rum caramel sauce.