



Suggested aperitif: Veuve Clicquot Brut NV 🍷 \$19 Btl \$110

### Appetizers

<b>Shrimp Cocktail</b>	<b>\$16</b>
Poached jumbo shrimps served with cocktail sauce	
<b>Garden Salad</b>	<b>\$12</b>
Baby spinach leaves and mixed greens with walnuts, grape tomatoes, radish, warm goat cheese bruschetta, pickled red onions and orange balsamic vinaigrette	
<b>Curry Waldorf Salad</b>	<b>\$16</b>
Sliced juicy chicken breast mixed with apple, celery and raisins, dressed in a light curry mayonnaise, toasted walnuts and served between crispy wonton sheets	
<b>Smoked Salmon Carpaccio</b>	<b>\$14</b>
Quinoa salad, pickled cucumber, pine nuts, radish, roasted grape tomatoes, chopped egg, capers, toast points, honey mustard pink pepper corn vinaigrette	
<b>Beef Tataki</b>	<b>\$12</b>
Pan seared thin sliced beef, pickled cucumber, radish, truffle mayo, citrus soya	
<b>Local Fish &amp; Shrimp Ceviche</b>	<b>\$12</b>
Lime juice, cilantro, sweet potato, grilled corn kernels, avocado, popcorn	
<b>Escargots Escoffier</b>	<b>\$12</b>
1-dozen selected vineyard snails baked with fine herbs and garlic butter, served with lightly toasted brioche	

***Our chefs work with fresh products; therefore, it may occur that some ingredients are not available.  
All prices are in US Dollars excluding taxes. 15% service charge added to parties of 6 and larger.***

### Soups

<b>Crab Corn Chowder</b>	<b>\$13</b>
Served in an oven toasted bread bowl	
<b>Soup of the day (announced by your server)</b>	<b>\$ 9</b>
Served with a fresh baked roll	

### Sandwiches – Wraps

<b>Club Sandwich</b>	<b>\$18</b>
Layered toasted sliced bread, with herb mayo, tomato, swiss cheese, oven roasted turkey breast, bacon and egg. Served with French fries	
<b>Pulled Pork Taco</b>	<b>\$12</b>
Flour tortilla, smoky BBQ siracha sauce, cole slaw	
<b>Fish Taco Shrimp Tempura</b>	<b>\$16</b>
Flour tortilla, grilled local fish, guacamole, pico de gallo, curry corn lemon grass sauce	
<b>The Tierra del Sol Burger</b>	<b>\$14</b>
(Our burger is cooked all the way through to ensure optimum quality and safety standards ) 8 oz Angus beef burger, grilled, topped with bacon, onions, mushrooms, cheese, pickles, lettuce and tomato. Served with French fries	
<b>Panini Caprese</b>	<b>\$14</b>
Fresh mozzarella, Pomodoro tomato, arugula and basil pesto,	
<b>Cuban Sandwich</b>	<b>\$12</b>
Panini, sliced salami, Swiss cheese, pulled pork, pickles and mustard	
<b>Beef Stroganoff Sandwich</b>	<b>\$16</b>
Prime beef tips, caramelized onions, swiss cheese, bell pepper, mushrooms Stroganoff sauce	
<b>Caesar Chicken Wrap</b>	<b>\$12</b>
Crispy breaded chicken breast, Parmesan cheese, bacon, egg, ranch dressing mixed greens	

## Main Plates

<b>Beef Tenderloin</b>	<b>\$29</b>
6 oz prime cut beef filet, side salad and your choice of wild mushroom truffle sauce or Béarnaise sauce. Served with French fries	
<b>Salad Nicoise</b>	<b>\$19</b>
Fresh tuna pan seared over mixed salad, green beans, boiled potatoes, olives, anchovy, chopped garlic shrimp, boiled egg, French vinaigrette	
<b>Fish and Chips</b>	<b>\$17</b>
White flaky fish filet dipped in light batter, deep fried, tartar sauce, spicy caramelized Madame Jeanette vinaigrette. Served with French fries	
<b>Fish Special (announced by your server)</b>	<b>\$27</b>
pan seared fish filet, garlic shrimp, mixed vegetables, Saffron rice, Creole sauce	

### **Side Orders \$4**

French Fries  
Pasta  
Saffron rice

## Pasta's

<b>Seafood Pasta</b>	<b>\$21</b>
Fresh homemade pasta, assorted seafood, garlic shrimp, roasted tomatoes, wilted spinach, parmesan cheese, herbs, lobster sauce	
<b>Pasta Bolognese</b>	<b>\$14</b>
Fresh homemade pasta, ground meat, tomato sauce, Parmesan cheese, chopped herbs	
<b>Pasta Marinara</b>	<b>\$14</b>
Fresh homemade pasta, basil tomato sauce, roasted tomatoes, Fresh mozzarella, parmesan cheese, garlic bread	
<b>Macaroni Chicken Alfredo</b>	<b>\$17</b>
Triple cheese macaroni with sliced chicken breast, white cream sauce and Parmesan cheese shavings	

## Salads

### **Quinoa Salad** **\$12**

Mixed lettuce, grilled vegetables, cilantro, roasted almonds with a lemon vinaigrette

### **Green lentil Salad** **\$12**

Mixed lettuce, chopped herbs, roasted garlic, tomatoes, green scallions with a balsamic vinaigrette

### **Caesar Salad** **\$9**

Crispy Romaine lettuce with anchovy lemon vinaigrette, garlic croutons and Parmesan cheese shavings

### Choice of Salad add ons

Garlic Shrimp **\$9**

Sautéed Beef **\$9**

Chicken **\$6**

## Desserts

### **Duo of Quessillo and Chocolate Brownie** **\$9**

Caramel flan and chocolate brownie, butterscotch caramel sauce and vanilla ice cream

### **Fresh Fruit Sherbet** **\$9**

Fresh tropical fruits with refreshing sherbet ice, red fruits coulis and mint

### **Cake of the Day** **\$9**

Will be announced by your server

### **Dessert of the Day** **\$9**

Will be announced by your server