



*La uva se destaca por su "TERROIR" el cual significa, suelo, planta y clima...
The secret of a great wine is grape "TERROIR" origin, which means the perfect soil, plant and climate...*

PASTAS

Su Selección entre Salsa "Pomodoro" (roja), Alfredo, Caribbean, "Pesto", Alcaparra con un toque de limón
Choice of "Pomodoro", "Alfredo", Caribbean, "Pesto", Lemon caper sauce

Su selección entre:
Choice of;

- Camarones con Chorizo
- Shrimp with Chorizo **\$22**

- Pollo y Longaniza de Pollo
- Chicken with local Chicken Sausages **\$18**

- Res, Amarillos y Zetas
- Beef, Sweet Plantains and Mushrooms **\$22**

- Filete de Pescado, Camarones, Calamares, Scallop y Langosta
- Fish Fillet with Shrimps, Squid, Scallop and Lobster **\$29**

PAELLAS

- Calamares en su tinta con trozos de Amarillos
- Squid in its ink with Sweet Plantains Bits **\$22**

- Paella Cava del "Terroir" Longaniza de Pollo, Pollo y Chorizo
- "Terroir" Cellar Paella Chicken Sausage, Chicken and Spanish Sausage **\$22**

- Paella Marina Cava del "Terroir" Camarones, Mejillones, Langosta, Pescado, Pulpo
- "Terroir" Cellar Paella Shrimp, Mussels, Lobster, Fish, Octopus **\$32**

RISSOTO

- Zetas, Amarillos y Carne de Res
- Mushrooms and Sweet Plantains with Beef **\$21**

- De Habichuelas Guisadas con Longaniza de Pollo
- Local Beans with local Sausage **\$19**

- Marino, Pescado, Pulpo Camarones, Calamares, Scallop y Langosta
- Marine, Fish, Octopus, Shrimp, Squid, Scallop and Lobster **\$29**

- De Vegetales, Selección de Chef
- With Vegetables, Chef Choice **\$19**

MAIN COURSES

- Surf & Turf Angus Filet Mignon 6onz/ ½ Rabo de Langosta sobre Rissoto
- Surf & Turf Angus Filet of Beef 6onz/ ½ Lobster Tail over Rissoto **\$49**

- Filete de Pescado (Mero) en salsa de Alcaparras sobre Mamposteo
- Fresh Grouper Fillet in caper sauce over "Mamposteo" Rice **\$29**

- Langosta Fresca (Precio del Mercado)
- Fresh Lobster (Market Price) **\$ TBD**

- Churrasco con arroz Mamposteo y Tostones
- Skirt Steak with "Mamposteo" rice with Plantain **\$29**

- Chillo Fresco relleno de Camarones
- Fresh Snapper stuffed with Shrimps **\$40**

- Chillo Fresco entero
- Whole Fresh Snapper **\$30**

- Chillo Fresco relleno de Paella Marina
- Fresh Snapper stuffed with Marine "Paella" **\$45**

MENÚ DE NIÑOS

CHILDREN'S MENU 3-7 YEARS

- Pasta en salsa roja
- Pasta in red sauce **\$6.00**

- Tiras de Pollo con Papitas Fritas
- Chicken Strips with Fries **\$9.00**

- Churrasco 4oz con Arroz y Habichuelas
- Skirt Steak with white Rice and Beans **\$12.00**



WINE LIST

TAPAS

PRICE

TAPAS DE MAR

- "Crostini" de Camarones con Chutney Tropical
- Shrimp Alioli Over Crostini **\$14**

- Buñuelos de Bacalao con Crema de Limón
- Cod Fritter with Lemon Cream Sauce **\$12**

- Chicharrones de Pescado con Crema de Mostaza
- Fried Fish with Mustard Cream Sauce **\$12**

- Ruedas de Salmón con Queso Crema y Alcaparra
- Salmon Wheels with Cream Cheese and Capers **\$12**

- Dos (2) Tacos de Pescado
- Two (2) Fish Tacos **\$12**

- Chef Choice Sampler **\$38**

Creolle Corner

- Mofongo Relleno de Filete de Mero en Salsa de Alcaparras
- Stuffed "Mofongo" your Choice of
Lemon Caper Grouper Fillet
Shrimps in Garlic and Cilantro
Grouper Ceviche **\$21**

- Churrasco
- Skirt Steak **\$18.**

- Arroz Blanco con Habichuelas acompañado por Filete de Res Encebollado
- White Rice with local stew beans accompanied with Fillet of beef in sauté onions **\$20**

Todo servicio conlleva cargo de 11.5% de impuesto
All Service are subject to an 11.5% tax
Todo grupo sobre 6 se le cobrara automaticamente el 15% de servicio
Any party over 6 will automatically be charged a 15% service fee

TAPAS DE TIERRA

- Empanadillas de Queso Edam y Guayaba
- Edam and Guava Turn-Overs **\$10**

- Empanadillas de Queso de Cabra y Longaniza de Pollo
- Goat Cheese and Local Chicken Sausage Turn-Overs **\$10**

- Queso Frito con Crema de Guayaba
- Local Fried Cheese with Guava sauce **\$10**

- "Crostini" de Tiras de Res con Alioli Tropical
- Sliced Fillet of Beef over Crostini with tropical Aioli **\$12**

- Lo Mein criollo de Filetes de Res y Amarillos
- Local Fillet of Beef Lo Mein with Sweet Plantains and tropical sauce **\$14**

Tapas para Niños

- Alitas
 - Chicken Wings
- (Guava & BBQ Sauce) **\$9.00**

- "Mampostead" Rice with a Breast of chicken of chicken in your choice of one sauce:
 - Sautee Peeper, Onions and Garlic
 - Creole red sauce
 - Lemon Caper**\$16**

- Chicharrones de Pollo
- Local Chicken fryers with Rice and Beans **\$15.00**

SIDES

Tostones - Fried Plantain / Amarillos – Sweet Plantain / Arroz & Habichuelas – Rice & Beans / Mampostead Rice **\$6**