

first course

- crostini with tomato bruschetta
- hummus with veggies
- tzatziki with pita bread

second course

- seasonal side salad with herb vinaigrette dressing
- daily soup
- pork empanadas #2

third course

- please choose one

fourth course

- bread pudding with blackberry jam and creme anglaise
- chocolate budino
- ice-cream scoop



Please let us know if you have an allergy!

pork lomo-saltado

heritage pork, peppers, onions, tomatoes, carrots, cilantro, jasmine rice (gluten free)

crispy chicken schnitzel

free-range chicken, mashed potatoes, grilled summer veggies, side mushroom gravy (gluten free)

fish tacos #2

blackened tilapia, corn and mango salsa, coleslaw, side baked pinto beans

pasta primavera

fettuccini with mixed summer veggies, (vegetarian)

grass-fed grilled sirloin

summer succotash, home-made beef demi glaze (gluten free)

lamb burger

grass-fed lamb, gruyere cheese, tzatziki sauce, raw red onions (gluten free option)

house burger

beef patty, american cheese, romaine, sliced tomato, home-made harissa sauce, grilled red onion (gluten free option)

vegan burger

beet-black eyed pea patty, pepper-jack cheese, avocado, nut-free romesco sauce spinach, pickled red onions, on vegan pita bread (vegetarian)