THIS WEEKS MENU

$12.95

**Prato Rustico**
Fire roasted Gypsy Chiles with asparagus ceviche, balsamic braised carrots, marinated grilled eggplant and fresh Burrata cheese

**Tortilla spagnola**
Spinach, potato and smoked gouda Frittata tort

**Beef Brisket feijao**
Slow braised beef brisket and slow cooked heirloom beans over rice with cherub tomato salsa and imported Manchego cheese

**Vegetarian Feijao**
Braised carrot, golden dutch potato and collard greens with slow cooked heirloom beans over rice with fresh cut cherub tomato salsa and imported manchego cheese

**Blackened cold smoked shoulder tender of beef**
Seared and sliced mid rare over a fresh red pepper chipotle aioli

$18.95

**Cabo Verde**
Organic field green salad with Peruvian mango, avocado, candied pecans Blackened Icelandic cod pickled gypsy chiles and large prawns

$21.95

**Cazuela Colombiana**
A rich marriage of Chicken and Shrimp in a spicy tomato and grilled onion broth with hints of cayenne chile, coconut milk and gorgonzola cheese served stew style over rice

**Moqueca de peixe**
An exquisite seafood stew with large prawns and Icelandic cod with an afro Brazilian accent of Dende oil, garlic, ginger, coconut milk, tomato and hot chiles served over rice

**Frango Com Coco**
Savory dish of Chicken and garden vegetable in a sweet but hot curry and coconut milk sauce with garlic, shallots, ginger and chile pequin served stew style over rice

**La Juliana**
Slow braised pulled pork shoulder with a sweet hot Valencia orange sauce along side baked sweet plantains, grilled collard greens and large prawns

$3.00

**Black Bean Soup**
Yogurt cucumber soup
Baked sweet plantain

$5.00

**Coconut custard**
Tropical tort