

Dinner Menu

Please let our chef know if you have any dietary restrictions.

Starters

Chayote and Papaya Salad

Lime, dried fruit and coriander.

“Gallo Pinto” Roll

With papaya chutney.

Fresh Watermelon Salad

Feta cheese, balsamic vinegar and basil.

Roasted Carrot Soup

Fresh ginger and white wine.

Yucca Root and Mozzarella

Croquettes with spicy cashew nut butter sauce.

“Quesillo”

Homemade “tortilla”, “quesillo” cheese, onions vinaigrette and basil dressing.

“Punche” Crab Soup

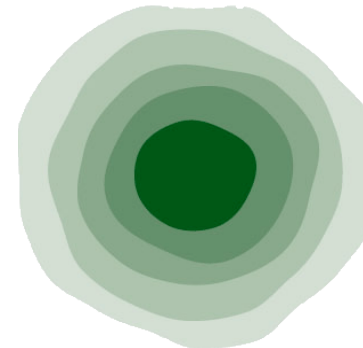
Coconut milk, fresh fish and potato chunks.

Eggplant Stacks

Organic camembert and roasted red pepper compote.

Plantain Latkes

Beet vinaigrette, oregano and sour cream.



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Vegetarian Options

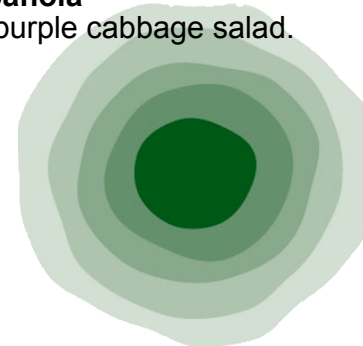
Red Beans, Heart of Palm, Spinach Quesadilla
Beet root, chayote remoulade and “pico de gallo”.

**Sautéed Fresh Veggies with Turmeric
and Basil Brown Rice**
Butternut squash, broccoli and “chayote” squash.

Plantain “Lasagna”
Red wine tomato sauce.

Eggplant Parmesan
Pan seared with mozzarella herb salad,
green salad on the side.

Manchego “Tortilla Española”
Egg with potato, and bell peppers with purple cabbage salad.



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Main Course

Pollo “Tapado” Nicaragüense (Traditional Nicaraguan Dish)

Chicken stewed with potatoes, white rice, stewed red beans and slaw salad.

Rum Caramel Chicken

Whole leg with pineapple, bacon, rice and vegetables of the day.

Guava-Glazed Ribs

Mashed butternut squash and cashew, vegetables of the day.

Steak with Chimichurri Sauce

Taro root purée with garlic butter and roasted carrots, vegetables of the day.

Nicaragua Bean Soup

Baked plantains, poached egg or pork chicharrones, and smoked local cheese

Papaya Seed Crusted Steak

Caramelized onions, roasted potatoes and vegetables of the day.

Spicy Coconut Shrimp

Sautéed cabbage, brown rice, coriander and vegetables of the day.

Seared Fish of the Day

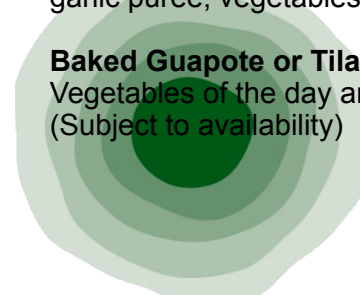
Papaya grapefruit compote, brown rice and vegetables of the day.

Orange Glazed Fish of the Day

Eggplant, green pepper, taro root and garlic purée, vegetables of the day.

Baked Guapote or Tilapia Fish

Vegetables of the day and white rice.
(Subject to availability)



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