

# En-trée Menu



#### Ribeye Burrito

Our extra special ribeye is paired alongside mixed peppers, marinated squash, arroz, tropical black beans. queso, and all our fresh toppings listed.



# Southwest Burrito

Juicy carne asada or savory grilled chicken is paired alongside fresh mixed peppers, arroz, tropical black beans, queso and all our fresh toppings listed.



#### Pura Burrito

Grilled wild caught jumbo shrimp paired alongside fresh mixed grilled squash & peppers, arroz, tropical black beans, queso and all our fresh toppings listed.



### Argentina Quesadilla

Carne asada is paired with melted cheese, mixed peppers, chimichurri, house made pico de gallo, and served with a side of creme fresh.



#### Birria Quesadilla

Our juicy barbacoa is paired with melted cheese, and fresh jalapenos.



### La Sabrosa Quesadilla

Grilled chicken is paired with melted cheese, tropical black beans, and organic squash.



#### Rib-eye Taco

Our extra special rib-eye is paired alongside mixed peppers, marinated squash, arroz, queso, tropical black beans, and all our fresh toppings listed.



# Caribbean Nachos

Barbacoa beef is piled on top of organic corn tortilla chips, melted cheese, tropical beans, and all our fresh toppings listed.



# Bacon Wrapped Shrimp (4 count)

Bacon wrapped wild caught shrimp on top of a bed of organic corn tortilla chips, pickled onions, house made pico de gallo, and dabs of house made organic Raita Sauce.



#### Salad

Organic baby greens, paired with house sauce, fresh avocado, pico and caribbean beans. Protien options are available.



# Grilled Pineapple skewer

Freshly cut pineapple topped with a homemade coconut glaze.



#### Samosa

Deep fried pastry with a spiced filling with potatoes, spices and herbs.