



QUEEN'S FEAST

\$30 FIXED PRICE

APPETIZERS

SHRIMP CEVICHE

With patacones (fried green plantain),
and served in a tortilla shell

CHORIZO RIOJA

Fresh made-in-house authentic
chorizo sausage, sautéed and served
in a red wine sauce

MALABAR HUMMUS

Puree of chick peas and spices,
served with house made flat bread

MUSSELS PICANTE

Sautéed PEI mussels in a spicy
tomato broth with herbs

ENTREES

CORNISH GAME HEN

Prepared Spanish style, roasted, and
served with platano maduro and
haricot vert

ESPRESSO GLAZED RIBS

Baby back ribs marinated, glazed and
slow cooked, served with papas
bravas and fresh slaw

RAVIOLI

Veal Breast and Swiss Chard Ravioli,
with fresh tomato cream sauce and
spinach, with manchego cheese

PESCE DEL DIA

Fresh catch of the day;
preparation changes daily

DESSERTS

CHURROS

Fried-dough pastry fritter
served with warm chocolate

COCONUT FLAN

Creamy egg custard

TRES LECHEs

Traditional cake soaked
in 3 types of milk