



Important
information

**Changes -** Changes can be made, but must be consulted with us

**Food allergies and intolerance -** Allergies must be reported so we can make necessary accommodations

**Schedules:** Schedules are defined with the client, normally we arrive 1 hour before to prepare

**Taxes & Prices:** Our rate includes ingredients, cooking, serving, washing and leaving everything tidied up.

**Prices:** We have 2 fixed rates which are as follows - 10% Service - 13% taxes

Breakfast: U\$30 per person

Brunch: U\$35 per person

Lunch: U\$ 40 per person

Dinner: U\$ 45 per person

Cooking Class: U\$ 45 per person





# Chef Menie

Appetizers

Caprese zuchinni Crispy cheese balls with Jalapeño aioli Mini chapata sandwich with chicken

Main (choose option)

## **SURF & TURF**

Grilled sirloin, shrimp, mashed potatoes and buttered vegetables

### CATCH OF DAY

Catch of the day with mini vegetable risotto and creamy lemon sauce

















Vezetavian Menie

Appetizers

Mini summer salad with passion fruit dressing Roasted Vegetable and Olive Bruschetta Sun-dried tomato hummus with nahnn bread

Main (choose option)

# **VEGETABLE TACOS**

Roasted cauliflower tacos with romesco sauce Roasted Vegetable Tacos with Chimichurri

# EGGPLANT PARMEGGIANA

Eggplant, Parmesan Cheese and Tomato

Lasagna



