

Soup

Sopa Catracha De Mariscos Con Un (Coconut Seafood Soup)..... \$ 8.50

This soup is a delicious mixture of fresh seafood (crab, shrimp and tilapia) and vegetables (tomato, onion, green pepper, cilantro and parsley) with a slightly sweet taste which comes from the coconut milk. Served with house salad, iced tea and honey oat roll.

Add a cup to an entree.....\$2.00

Honey Oat Roll (free with entree).....\$1.00

Try our very popular honey oat roll served with chilled butter rosettes.

Appetizer

Ceviche Con Cameron..... \$5.50

A cool, tangy and refreshing seafood appetizer made to tease the pallet with its citrus and spice notes. Constructed of onions, tomatoes, peppers, shrimp and lime juice, this is a great addition to your meal.

Salad

House Salad.....\$3.75

A combination of fresh salad greens, cherry tomatoes, cucumbers, carrots, bacon bits, cheese and croutons lightly tossed and served with your choice of dressing, iced tea, and honey oat roll. (Free with entree)

Chicken Salpicon (Grilled Chicken Salad).....\$6.00

A six-ounce chicken breast marinated in cilantro vinaigrette and grilled to perfection. Nestled on a bed of fresh salad greens, carrots, cherry tomatoes, cucumbers, carrots, bacon bits, green onion and croutons, it is served with a honey oat roll, iced tea, coffee and your choice of your own dressing on the side.

(Dressings: Ranch, Honey Mustard, Italian, French, Thousand Island and Blue Cheese.)

Entrees

Pan Fried Tilapia.....\$8.50

A succulent five-ounce Tilapia fillet seasoned with salt and sazón pan-fried in butter and served with a flavorful integral cream sauce.

Roasted Pork Loin.....\$7.50

Roasted pork loin injected with bitter orange and pureed onions and bell peppers.

Bistec Guisado (Beef stewed in tomato sauce).....\$9.50

A Honduran twist on the traditional beef stew, instead of square cuts of beef we have thinly sliced cuts of sirloin steak which is stewed in tomato sauce with onion, green peppers and cilantro.

All entrees served with house salad, iced tea, honey oat roll and your choice of two sides.

Sides

Yucca Frita (Fried Yucca)

A close cousin to the potato, the yucca is cut into thick slices that are seasoned and fried. It's the thick and crunchy Hispanic version of the American French fry.

Rice & Beans Cooked in Coconut Milk

The traditional rice and beans cooked in the beans broth and coconut milk and seasoned with garlic; a taste like no other. A side highly recommended along with the Yucca Frita.

Cabbage Chimole

A cool and refreshing cabbage salad tossed in a light lemon, salt & pepper sauce that adds a wonderful cool crunch to any entrée.

Habichela Enguevada (Fried String Beans in Egg Batter)

Pan-fried string beans in egg batter served with a savory tomato sauce. This is another warm and hearty side that adds great texture to any entrée.

Desserts

Tres Leches Cake Con mango.....\$3.50

Tres Leches is a white cake soaked in three milks with a hint of rum and garnished with fresh mangos.

Flan.....3.50

A rich traditional custard, with a hint of kahlua, garnished with flambéed ripened green plantains.

Drinks

Fountain drinks.....\$1.00

Iced Tea.....Free with entree

Iced water.....Free with entree

Coffee.....Free with entree