

LUNCH

APPETIZERS		TACOS	
CHIPS & GUACAMOLE Traditional Style with Lime Juice. Accompanied with Mexican Sauce & Chips.	\$294	GRILLED MEAT WITH CHORIZO (3 pieces) Served with Chambray Onion and Homemade Sauces.	\$336
QUESADILLAS Regional asadero Cheese, small Salad and Sauces trio. Roasted Vegetables	\$315 \$305	BAJA STYLE FISH TACOS (3 pieces) Battered according to traditional recipe served in Flour Tortilla Tartar Sauce.	\$336
Chicken Shrimp Flank Steak	\$389 \$410 \$410	BEER BATTERED SHRIMP (3 pieces) Served with Coriander-Mayo, Habanero and Red Onion.	\$336
CHICKEN WINGS Casa Dorada style, marinated in your favorite Sauce: BBQ, Buffalo, Plain or Honey & Garlic,	\$315	TO ENOJY THE DAY	4245
served with Ranch or Blue Cheese Dressing. TROPICAL CEVICHE	\$336	HOT DOG Grilled Sausage Wrapped in Bacon, Roasted Onion, Cheddar Cheese, Jalapeno Peppers, Pickles, Guacamole,	\$315
Shrimp with Mango, green Olives, green Apple, Coriander, red Onion, Habanero Pepper, Lime and Olive Oil.	·	Sour Cream and Tomato. B.L.T. CASA DORADA	\$368
NACHOS With Jack and Cheddar Cheese, refried Beans, Jalapeño Peppers and Sour Cream.	\$347	Sliced Bread with Butter, Bacon, Lettuce, Tomato, Avocado & French Fries.	·
Chicken Shrimp Flank Steak	\$410 \$410 \$410	CLASSIC BURGER 180 gr. Ground Beef, Tomato, Red Onion, Pickles, Cheddar Cheese and Bacon.	\$399
SALADS		SUSHI	
GREEN SALAD Mixed lettuce with sesame dressing.	\$273	EDAMAMES Boiled soybeans with salt.	\$189
CAESAR SALAD Traditional Recipe with Parmesan Cheese and Croutons. Chicken	\$294 \$315	GOHAN White rice	\$189
Shrimp PASTA SALAD	\$336 \$315	SPECIAL GOHAN With seafood, avocado, cucumber, cream cheese, seaweed and special sauce	\$336
Organic Lettuce, Arugula, Penne Pasta, Roasted Tomatoes, Olives, Lemon Vinnaigrette, Balsamic Reduction, Toasted Bread & Parmesan Cheese.		 TUNA TOSTADA Fresh tuna over wonton deep fried with avocado, 	\$336
CAPRESE Tomato Mozzarella Cheese Genovese Pesto	\$315	chives, red onion & sesame seeds.	
Tomato, Mozzarella Cheese, Genovese Pesto & Savoury Toasted Bread.		FAVORITO POKE Sushi rice, tempura shrimp, tuna, spicy mayo, serrano pepper, masago, avocado, nori, sesame seeds, chives, cucumber, serranito sauce and lemon.	\$336
		YUZU POKE Sushi rice, salmon, avocado, spicy kanikama, yuzu,	\$336



crispy onion, sesame and nori.



TEMAKIS		PIZZA	
CALIFORNIA PHILADELPHIA	\$168 \$168	CHICAGO STYLE (Thick, Deep and Crunchy D Stuffed with Cheese and Tomato sauce)	ough,
NIGIRI		HAWAIIAN	\$473
		PEPPERONI	\$504
EBI: Shrimp	\$168	MEAT BALLS	\$504
MAGURO: Tuna	\$168		
SAKE: Salmon	\$168	NEAPOLITAN STYLE	
CLASSIC ROLLS		MARGHERITA	\$368
		PEPPERONI	\$399
VEGETABLES ROLL	\$210	HAWAIIAN	\$399
CALIFORNIA ROLL	\$231	SHRIMP & VEGGIES	\$410
TEMPURA SHRIMP	\$294	Shrimps, Tomato, Mushrooms, Olives & Bell Peppers	
SPECIAL ROLLS		SICILIAN STYLE	
SPICY SPECIAL ROLL:	\$350	MARGHERITA	\$399
In: Crab, avocado & cucumber.	4000	PEPPERONI	\$399
Out: Your choice: Tuna, shrimp or scallop.		HAWAIIAN	\$399
		MEXICAN	\$399
EXECUTE EXECUTE EXECU	\$368	Ground beef, onion & jalapeño	
In: Shrimp Tempura.			
Out: Tuna, avocado, serrano pepper, masago		PIZZANDWICH	
chives, sesame seeds, special red oil & lime juice. On top: Spicy mayo.			
On top. Spicy mayo.		MORTADELA OR PROSCIUTTO	\$473
HOUSE SPECIALITIES		Neapolitan Dough, Burrata Cheese, Tomato, Arugula, Avocado & Pesto.	
SASHIMI SERRANITO:	\$368	FLANK STEAK	\$504
Tuna, serrano pepper & serranito sauce.		Mozzarela cheese, flank steak, tomato, arugula,	
w.		avocado & chimichurri	
© CURRICAN:	\$368		
Catch of the day stuffed with spicy crab, avocado & red oil.		PASTA	
		POMODORO PASTA	\$350
		Fusilli or Penne, Tomato Sauce, Parmesan Cheese & Garlic Focaccia.	
		ALFREDO PASTA	\$378
		Fusilli or penne, parmesan cheese & garlic focaccia	

