



SNACKS

Chicken Empanada \$2,460

Beef Empanada \$2,460

Guacamole \$7,450

Smashed avocado, pico de gallo, queso fresco, tortilla chips

Heart of Palm Hummus \$7,450

Black olives, olive oil, paprika, tortilla chips

Mexican Fruit \$6,500

Tropical fruits, Tajín, chamoy, lime, cilantro

POKE BOWLS

Base: sushi rice, kale or quinoa

Small : \$6,150

Large : \$8,600

Roca Bruja

Tuna, avocado, edamame, mango, wafu vinaigrette, spicy citrus mayo, crispy onions, sesame

La Isla

Tuna, shrimp, avocado, cucumber, mango, edamame, onion, sweet & spicy sauce, ponzu, habanero mayo, crispy onions, sesame

Cabeza de Mono

Shrimp, mango, edamame, jalapeño, pineapple, onion, ponzu, wafu vinaigrette, spicy citrus mayo, radish, crispy plantain, crispy garlic, sesame

Raspado (Vegetarian)

Tofu, black beans, mango, edamame, radish, sweet & spicy sauce, wafu sauce, habanero mayo, sesame

Taxes included

SANDWICHES

El Che \$7,400

Beef, mozzarella, crispy onions, tomato, garlic mayo, ciabatta

Mama Mia \$7,400

Mortadella, salami, spicy salami, mozzarella, tomato, lettuce, mustard, garlic mayo, ciabatta

Cubanito \$7,400

Ham, roasted pork, mozzarella, pickles, mayonnaise, mustard, ciabatta

Ham & Cheese Croissant \$7,400

Ham, mozzarella, tomato, garlic mayo, butter croissant

PASTRIES

Chocolate Chip Cookie \$2,700

Red Velvet Cookie \$2,700

WINE

Sparkling

-CA' Marian Prosecco Extra Dry (Ita) \$27,000

-Dominio de Requeña Rosé Brut (Spa) \$23,000

-Moët & Chandon Brut (Fra) \$123,000

Rosé

-Xaneta Rosado (Spa) \$30,000

-Jardin de Roses Traviata Rosado (Fra) \$35,000

White

-Chateau St. Michelle Riesling (USA) \$33,000

-Stemmari Pinot Grigio (Ita) \$29,500

-Carmen Frida Kahlo Sauvignon Blanc (Chi) \$25,000

BEER

Imperial \$2,800

Imperial Light \$2,800

Imperial Ultra \$2,800

Pilsen \$2,800

Bavaria Gold \$3,300

Bavaria Light \$3,300

Heineken \$3,300

Budweiser \$3,300

Corona \$3,300

DRINKS

San Pellegrino \$3,500

Gatorade \$2,900

Soft Drinks \$2,500



SNACKS

Empanada de Pollo \$2,460

Empanada de Carne \$2,460

Guacamole \$7,450

Aguacate machacado, pico de gallo, queso fresco, chips de tortilla

Hummus de Palmito \$7,450

Aceitunas negras, aceite de oliva, paprika, chips de tortilla

Frutas Mexicanas \$6,500

Frutas tropicales, Tajín, chamoy, lima, cilantro

POKE BOWLS

Base: arroz sushi, kale o quinoa

Pequeño : \$6,150

Grande : \$8,600

Roca Bruja

Atún, aguacate, edamame, mango, vinagreta wafu, mayo cítrica picante, cebolla crujiente, sésamo

La Isla

Atún, camarón, aguacate, pepino, mango, edamame, cebolla, salsa dulce y picante, ponzu, mayo habanero, cebolla crujiente, sésamo

Cabeza de Mono

Camarón, mango, edamame, jalapeño, piña, cebolla, ponzu, vinagreta wafu, mayo cítrica picante, rábano, plátano crujiente, ajo crocante, sésamo

Raspado (Vegetariano)

Tofu, frijoles negros, mango, edamame, rábano, salsa dulce y picante, salsa wafu, mayo habanero, sésamo

Impuestos incluidos

SÁNDWICHES

El Che \$7,400

Carne, mozzarella, cebolla crujiente, tomate, mayonesa de ajo, ciabatta

Mamma Mia \$7,400

Mortadela, salami, salami picante, mozzarella, tomate, lechuga, mostaza, mayonesa de ajo, ciabatta

Cubanito \$7,400

Jamón, cerdo asado, mozzarella, pepinillo, mayonesa, mostaza, ciabatta

Croissant de Jamón y Queso \$7,400

Jamón, mozzarella, tomate, mayonesa de ajo, croissant de mantequilla

REPOSTERÍA

Galleta con Chispas de Chocolate \$2,700

Galleta Red Velvet \$2,700

VINOS

Sparkling

-CA' Marian Prosecco Extra Dry (Ita) \$27,000

-Dominio de Requeña Rosé Brut (Spa) \$23,000

-Moët & Chandon Brut (Fra) \$123,000

Rosé

-Xaneta Rosado (Spa) \$30,000

-Jardin de Roses Traviata Rosado (Fra) \$35,000

White

-Chateau St. Michelle Riesling (USA) \$33,000

-Stemmari Pinot Grigio (Ita) \$29,500

-Carmen Frida Kahlo Sauvignon Blanc (Chi) \$25,000

CERVEZAS

Imperial \$2,800

Imperial Light \$2,800

Imperial Ultra \$2,800

Pilsen \$2,800

Bavaria Gold \$3,300

Bavaria Light \$3,300

Heineken \$3,300

Budweiser \$3,300

Corona \$3,300

BEBIDAS

San Pellegrino \$3,500

Gatorade \$2,900

Soft Drinks \$2,500