



APPETIZERS

ROPA VIEJA EMPANADAS 85

Homemade crispy pastry filled with smoked flank steak, sweet peppers & onions, served with chimichurri sauce

JAMÓN CROQUETAS (40) 80

Served with cilantro aioli sauce

HOMESTEAD TOMATO SALAD 115

Heirloom tomatoes, strawberry, apricot, hazelnut, homemade ricotta cheese & champagne vinaigrette

ADD: CHICKEN 90, VACA FRITA 90, SHRIMP 90

TRUFFLE YUCA FRIES 85

Yuca fries tossed in truffle oil, parmesan cheese, rosemary & cilantro aioli

GRANDMA'S CHICKEN SOUP 75

Homemade chicken broth, roasted chicken, angel hair noodles, carrots, potatoes & celery

BCC CHOPPED SALAD 170

Mixture of romaine & green lettuce, chickpeas, sweet plantains, tomato, radish, avocado, cucumber, red onion, plantain chips & farm cheese with cilantro dressing

ADD: CHICKEN 90, VACA FRITA 90, SHRIMP 90

ENSALADA DE PEPINO 85

Fresh cucumber, radish, shallot pickles & cilantro vinaigrette

ADD: CHICKEN 90, VACA FRITA 90, SHRIMP 90

MAIN COURSE

VACA FRITA 250

Shredded smoked flank steak with onions, garlic, parsley, sour orange, served with rice & black beans

JOSPER ROASTED CHICKEN 296

Charcoal 1 / 2 chicken with creamy roasted potatoes, mushrooms & smoked demi-glace sauce

SMOKED MASAS DE PUERCO 170

Josper-roasted Cuban pork chunks with crispy garlic, onions, white rice and black beans

CAMARONES AL AJILLO 220

Shrimp sautéed in garlic, olive oil, white wine, served with rice & black beans

NORWEGIAN SALMON 310

Succulent Norwegian salmon, flame-grilled to perfection, infused with sour orange & served with white rice, black beans or garden salad

WOOD FIRED CHURRASCO 390

Prime grilled skirt steak, served with chimichurri sauce

SIDES

White rice / arroz moro / truffle mashed potatoes **7**

Tostones / black beans / tamal / french fries / fried yuca / maduros / brown rice / sweet plantains **8**

DESSERTS

BREAD PUDDING 90

Mango - papaya salsa, passion fruit purée

CUATRO LECHES 100

Three milk-soaked cake & toasted meringue

FLAN DE QUESO 100

Goat cheese, candied walnuts, amarena cherries & mint



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