

El Mediterráneo®

RESTAURANTE • BAR

SALADS

ENSELADA ITALIANA

Grilled radicchio lettuce with garlic oil, scented with fresh sage, parsley, croutons, and parmesan cheese

ARUGULA SALAD

Marinated arugula with fennel jam and artichoke hearts; served with a spear mint vinaigrette

MEDITERRANEAN SALAD

Feta cheese, watermelon and oregano dressed in olive oil, tomato, capers, and black olives

SOUPS & CREAMS

MEDITERRANEAN SOUP

Shrimp and salmon in a fresh herb broth reduced with white wine and served with dill crostini

MINISTRONE CONSOMMÉ

Mixed vegetables cooked in poultry stock, haricot beans, pasta, and basil

FENNEL CREAM WITH TOMATO SOUP

Light chicken broth with fresh fennel sautéed with cream, served with roquefort cheese profiterole

GREEN TOMATO CREAM

Spinach, chard and green tomato with paprika butter

ENTRÉES

VENETIAN STYLE PORK FILLET

Cooked in red wine with fresh mushrooms, served with broccoli purée and vegetables julienne

CHICKEN BREAST CORDON BLEU

With cheese in a tomato sauce; served with mashed potatoes and vegetables

SALMON WITH LIME

Seasoned with balsamic salt, topped with caper oil, coriander and asparagus risotto

DUCK BREAST WITH SHERRY PLUM

Cooked in herbal oil; served with mashed potatoes in tomato and caramelized onion

BEEF MEDALLION WITH ROQUERFORT CHEESE SAUCE

Served with broiled potatoes and vegetables

CALAMARI ALLA ROMANA

Battered, served with mashed potatoes and colored bell peppers with romesco alioli sauce

FISH FILLET VISTA DEL MAR

Marinated with blush wine salt; served with buttered vegetable julienne and goat cheese

ROSTO DI MANZO

Tender New York Steak baked with peppercorn mustard; served with broiled potato and vegetables

El Mediterráneo®

RESTAURANTE • BAR

PASTA

ESPAGUETI

FETUCCINI

PENNE

RAVIOLES

LASAÑA

LINGUINE

SAUCES

ARRABBIATA

ALFREDO

PESTO

MARINERA

BOLOGNESE

CARBONARA

TOMATO & BASIL

PIZZA

SALMON PIZZA

Smoked salmon with spinach, and capers

COWBOY PIZZA

Hearts of artichoke, ground beef, and green olives

ROMAN PIZZA

Prosciutto and asparagus sautéed in fresh basil oil

BELL PEPPER TRIO PIZZA

Pork loin with three spices

SPICY PORK LION

Mix of bell peppers, black olives, anchovies, and fresh tuna

DESSERTS

VADA VOOM

Mandarin orange & black cherry French Macaroons

BANANA NAPOLEON

With passion fruit coulis and fresh vanilla; served with balsamic carrot ice cream

BANANA NAPOLEON

With wild fruits coulis and warm chocolate

RICOTTA AND LIME TART

Served with an orange and cinnamon sorbet

ASSORTED ICE CREAM

Please ask your waiter for available flavors