



## APPETIZERS

### GUACAMOLE

Served with tortilla chips and curd cheese.

### NACHOS WITH CHILI BEANS WITH CHICKEN

Tortilla chips topped with Cheddar cheese, chili beans, pico de gallo sauce, jalapeño peppers, and sour cream.

### BUFALO CHICKEN WINGS

Accompanied with Ranch dressing, carrot and celery sticks.

### CRUDITES

Carrot, cucumber, jicama, celery, and pineapple sticks, served with your choice of limes and chili powder or Ranch dressing.

### ONION RINGS

With 3 different dipping sauces: garlic mayonnaise, curry-ginger dressing, and chipotle-coriander mayonnaise.

### POTATO SKINS

Filled with chili beans, bacon, Cheddar cheese, sour cream, and chipotle mayonnaise.

### FISH TACOS BAJA STYLE

Battered fish strips served with coleslaw, “chipotle”-mayonnaise, Mexican pico de gallo sauce, and guacamole.

### FRENCH FRIES

### GRILLED PORTOBELLO FILLED WITH FLANK STEAK “AU GRATIN”

Portobello mushroom filled with grilled flank steak, roasted peppers, and onion, served “au gratin” with Cheddar cheese, accompanied with avocado slices.

### CHICKEN FINGERS

Tender breaded chicken strips, French fries, and Ranch dressing.

### SHRIMP TACOS

Battered shrimp accompanied with “habanero” chili pepper mayonnaise, and “pico de gallo”, served on corn tortillas.

## CEVICHEs

### SEA FOOD COCKTAIL

Scallops, shrimp, octopus, and fish, served with a spicy shrimp broth with coriander.

### SHRIMP COCKTAIL

Shrimp, cucumber, onion, coriander, green olives, and avocado, served with annato-scented tomato sauce with orange juice.

### FISH CEVICHE

Fish strips with lime juice, olive oil, “manzano” chili pepper, coriander, red onion, and cherry tomatoes.

### OCTOPUS CEVICHE

Octopus, lime juice, olive oil, cucumber, “manzano” chili pepper, coriander, and mango.

### SHRIMP CEVICHE

Shrimp marinated in lime juice, olive oil, cucumber, “manzano” chili pepper, coriander, red onion, and tomato.

### VALLARTA-STYLE CEVICHE

Fish strips marinated in lime juice, olive oil, cucumber, “serrano” chili pepper, red onions, coriander, and carrots.

## SALADS

### “SI” SALAD

Baby spinach, arugula, coriander sprigs, grilled spices-marinated chicken breast, roasted pineapple cubes, red onion slices, avocado, fried tortilla strips, served with a crouton topped with curd cheese “au gratin”.

### FITNESS SALAD

Mixed lettuces with surimi, grapefruit wedges, julienned jicama, honey-mustard dressing, roasted almonds, cherry tomatoes, and avocado.

### GRILLED SALMON SALAD

Mixed lettuces, arugula, and chicory salad with grilled salmon, cashews, marinated mushrooms, grilled tofu, jicama, avocado, and sesame-ginger vinaigrette.



### **FARM'S SALAD**

Endives, baby spinach, prosciutto slices, candied hazelnuts, green apple, Gorgonzola cheese, and hazelnuts vinaigrette.

### **Green salad**

Mixed lettuce, arúgula, zucchini, green bell peppers, cucumber, avocado, chickpeas, and alfalfa sprouts, with honey-mustard dressing.

## **PANINI BAR**

### **YOUR CHOICE OF BREAD:**

Ciabatta, oregano focaccia, rye bread, giant croissant or baguette.

### **ITALIA**

Prosciutto, Mozzarella cheese, peperonata, sun-dried tomatoes, pesto, and garlic mayonnaise.

### **PARÍS**

Roastbeef, Brie cheese, green apple slices, pickles, and mustard dressing.

### **NEW DELI**

Coconut-curry chicken salad, grilled eggplant slices, onion compote, and pecans.

### **SI**

Salami, Canadian bacon, Gouda cheese, bacon, garlic mayonnaise, sun-dried tomatoes, and grilled zucchini slices.

## **SÁNDWICHES**

### **“WHY NOT?” BURGER**

Certified Angus beef, roasted portobello mushroom, bacon, Gruyere chesse, onion compote, lettuce, and tomato.

### **CLUB SÁNDWICH**

Prepared with ham, chicken-celery & hard-boiled egg salad, mayonnaise, Gouda cheese, bacon, lettuce, and tomato.

### **FISHERMAN'S BAGUETTE**

With black olives & anchovies purée, grilled fish filet, red onion, arugula, garlic mayonnaise, and guacamole.

### **HOT DOG**

Bacon-wrapped sausage filled with cheese, accompanied with pickles, tomato, and onion.

### **GRILLED BEEF BAGUETTE**

Beef tenderloin with cheese “au gratin”, refried beans, avocado slices, chipotle mayonnaise, grilled onion, tomato, and lettuce

### **TUNA FISH SALAD CROISSANT**

Tuna salad prepared with chipotle mayonnaise, onion, hard-boiled egg, coriander, and tomato, served with lettuce, tomato slices, avocado, and alfalfa sprouts.

### **TEMPURA SHRIMP WRAP**

Prepared with crispy tempura shrimp, chicory lettuce, carrot, coriander, green peas sprouts, and roasted “habanero” chili pepper-scented ranch dressig.

### **VEGAN SANDWICH**

Wheat bread with tofu & miso pâté, grilled mushrooms and asparagus, sun-dried tomatoes, sprouts, avocado, arugula, and spinach.

## **DESSERTS**

### **FRUIT SALAD WITH RASPBERRY**

### **SHORBET AND BASIL-SCENTED SYRUP**

### **HÄAGEN DAZS MINI CUP**

### **HÄAGEN DAZS ICE BARS**