



DINNER APPETIZERS

CUBAN TOSTONES 100 GRS.

Planta in tostones, with beef ropa vieja, pickled onions, cabbage and white cheese with sour cream.

SPRING ROLL 205 GRS.

Crispy Chicken and shrimp spring roll with asian spices, served with a mild cilantro dipping sauce.

CALAMARI RINGS 170 GRS.

Crispy calamari rings, watercress with cabbage salad and wasabi vinaigrette with orange and chipotle reduction.

AL PASTOR STYLE SHRIMP TACOS 150 GRS.

Shrimps saute with guajillo chili sauce, annatto seed paste, cilantro, served with grilled pineapple.

RIB EYE TERIYAKI SKEWERS 150 GRS.

Rib eye skewers with mushrooms, pineapple, onion, peppers, marinated in chipotle teriyaki sauce, served in a bed of lettuce and crispy wontons.

CEVICHES

SHRIMP RED AGUACHILE 150 GRS.

Raw shrimps marinated in a sauce made with dried chiles, lime ju ice, served with pineapple cubes, cucumber, cilantro, spring onion and tomatoes.

MAYA SEAFOOD CEVICHE 150 GRS.

Shrimp, octopus, and grouper marinated with sour orange ju ice, pickled onions, cilantro, scotch bonnet chili pepper, tomato and avocado.

TUNA CEVICHE 150 GRS.

Tuna cu bes marinated in a coconut water, sour lime ju ice, habanero chile with a hint of garlic, red onion & cilantro.

SOUPS

WONTON SOUP

Chicken broth with wonton filled with pork & chicken, scented with asian flavors.

BEEF RICE NOODLE SOUP 80 GRS.

Soup made with beef broth, spiced with star anise, cinammon, ginger and spring onions with rice noodles and chili sauce.

SALADS

CAESAR SALAD

Fresh lettuce with Caesar dressing and garlic Croutons.

CAESAR SALAD WITH GRILLED MARINATED CHICKEN BREAST 150 GRS.

MIXED LETTUCE SALAD

Mixed lettuce, cucumber, bacon, peanuts, avocado, roasted red pepper, red onion with sour orange, honey and garlic vinaigrette.

WITH MARINATED ACHIOTE CHICKEN

GRILLED SALMON SPINACH SALAD 130 GRS

With bacon, mushrooms, tomato, avocado, candied nuts, goat cheese and honey mustard dressing.

RICE AND NOODLES

MIX LO MEIN 200 GRS.

Asian noodles with Chicken, beef, shrimp, broccoli, onion, mushrooms & soy bean sprouts.

VEGETARIAN LO MEIN WITH MARINATED TOFU

NOODLES WITH PORK AND CURRY 180 GRS.

Noodles with pork filet cubes, in a yellow curry and coconut milk sauce served with carrots, spring onion, spinach, green beans with cilantro and cashew nuts.

MIXED FRIED RICE

With Chicken, pork, peanuts, shrimps, egg, and vegetables.

VEGETARIAN FRIED RICE

With carrot, broccoli, peanuts, soy bean sprouts, mushrooms and baby corn.



WHITE STEAMED RICE

VEGAN NOODLES

Sautéed noodles with vegetables, bamboo shoots, garlic, lemongrass, ginger and cashews.

THAI NOODLES

Rice noodles with thai spices, egg, tamarind sauce and stir fried vegetables, basil leaves, shallots and peanuts.

* With Chicken 200 grs.

* With Shrimp 200 grs.

FISH

FISH FILET IN A MANGO-PASSION FRUIT SAUCE

Marinated in orange and annatto, in a mango-passion fruit mint sauce with rice and mixed vegetables.

GROUPEL FILET, ANY STYLE 200 GRs.

Choice of: Garlic butter, sauté or with dried chili sauce. Served with rice & green salad.

SALMÓN FILET 200 GRs.

Cooked a la plancha, served with a jicama, pineapple, cucumber, mint and lemon grass pico de gallo, garnished with house salad and rice.

SEAFOOD

SHRIMPS WITH COCONUT 8 PZAS.

Served with curry, coconut and chipotle sauce.

SHRIMPS ANY STYLE 8PZAS.

Choice of garlic butter, breaded, grilled, devil style sauce, served with rice & green salad.

SEAFOOD CHIPOTLE ENCHILADAS 150 GRs.

Stuffed fresh tortilla with cooked seafood (shrimps, octopus & calamari), served with a creamy chili chipotle sauce and melted cheese..

SEAFOOD IN RED CURRY 350 GRs.

Shrimp, octopus, calamari, grouper and lobster, in red curry sauce with mushrooms, sweet potato, bamboo shoots and pineapple.

MEAT

All our beef steaks are Certified Angus Beef

KOROBUTA PORK CHOP WITH TAMARIND 350 GRs

Pork chop marinated in a spicy sweet and sour tamarind sauce, served with mashed potatoes and mixed vegetables.

SKIRT STEAK WITH CRISPY NOODLES 200 GRs.

Stir fry skirt steak strips with a dark asian sauce & vegetables, over crispy egg noodles.

RIB EYE 320 GRs.

Grilled with chimichurri, served with mashed potatoes and vegetables.

BEEF FILET 200 GRs.

Grilled with chimichurri served with mashed potatoes and vegetables.

NEW YORK 350 GRs.

Grilled with chimichurri served with mashed potatoes and vegetables.

POULTRY

MARINATED AND GRILLED CHICKEN 450 GRs.

Marinated in herbs and garlic.

CHICKEN STIR FRY 200 GRs.

Chicken cubes cooked with mixed vegetables and pineapple, with a sweet and sour spicy sauce.

TERIYAKI CHICKEN BREAST 200 GRs.

Served with stir fried mixed vegetables.

SANDWICHES

ASIAN SANDWICH 150 GRs.

Sandwich with ham, pork spread, chicken marinated in soy, pickled jalapeños, carrots, radish, cucumber, cilantro, mayonnaise, served with sweet potato fries.

CLUB SANDWICH 150 GRs.

White bread with chicken salad, bacon, cheese, with fresh lettuce and tomato served with french fries.

**FISH SANDWICH 150 GRS.**

Breaded fish filet in panko, chipotle cilantro mayonnaise, served with ciabatta bread.

BBQ-CHIPOTLE CHICKEN SANDWICH 150 GRS.

Sandwich served with a chicken breast in a chipotle BBQ with melted provolone cheese, lettuce, tomato, avocado, sprouts, grilled onions. Served with French fries.

CUBAN SANDWICH 150 GRS.

Hot sandwich with roasted pork leg, ham, gouda and cheddar cheeses, herbs mayonnaise, served on a baguette. Accompanied with potato wedges & fresh salad.

GRILLED HAMBURGER 180 GRS.

7 oz. grilled angus beef hamburger served with cheese, mushrooms, bacon, and sauté onions. Served with french fries.

PIZZAS**MARGHERITA**

Tomato sauce, fresh tomato, mozzarella and basil.

HAM

Tomato sauce, mozzarella cheese & ham.

MUSHROOMS

Tomato sauce, mozzarella cheese and mushrooms.

PEPPERONI

Tomato sauce, mozzarella cheese and pepperoni..

FOUR SEASONS

Tomato sauce, mozzarella cheese, mushrooms, asparagus, artichokes, prosciutto ham, and black olives.

HAWAIIAN

Tomato sauce, mozzarella cheese, ham, pineapple and green bell pepper.

VEGETARIAN

Tomato sauce, mozzarella cheese, bell peppers, eggplant, zucchini, asparagus, fresh tomato, black olives and onion.

MEXICAN

Tomato sauce, chili, mozzarella cheese, spicy Mexican sausage, roasted poblano pepper, cilantro, onion and guacamole.

SALSICCIA

Tomato sauce, fresh mozzarella cheese, italian sausage, red onion and basil pesto.

FUNGI E PROSCIUTTO

Tomato sauce, mozzarella cheese, arugula, oyster and portobello mushroom, provolone cheese and prosciutto ham.

MEDITERRANEAN

Marinated mozzarella cheese, prosciutto, cherry tomatoes, arugula and fresh basil.

CHICKEN BBQ

Chipotle BBQ, smoked provolone cheese, red onion, grilled chicken, bacon & cilantro.

GIOVANNI ESPECIALE

Tomato sauce, mozzarella cheese, ham, pepperoni, mushrooms, shrimps, artichokes & basil.

EXTRA INGREDIENTS

MOZZARELLA CHEESE, RED BELL PEPPER, ONION, MUSHROOMS, HAM, PEPPERONI, EGGPLANT, ZUCCHINI, FRESH TOMATO, PINEAPPLE.

ARTICHOKES, ASPARAGUS AND BLACK OLIVES.

SHRIMPS, PROSCIUTTO HAM.



KID'S MENU SOUP

CHICKEN BROTH WITH NOODLES

MINI-DISHES

BREADED FISH FILLET

Served with rice and vegetables.

GRILLED 4OZ. BEEF FILLET

Served with French fries.

CHICKEN NUGGETS

Served with french fries and bbq sauce.

HOT DOG

Served with french fries.

GRILLED HAM AND CHEESE SANDWICH

CHEESEBURGER AND FRENCH FRIES

Served with french fries.

"FLOUR" TORTILLA WITH HAM AND CHEESE

PASTA

SPAGHETTI

'Alfredo' or with tomato sauce and parmesan cheese.

MINI PIZZAS

PEPPERONI

Tomato sauce. mozzarella & pepperoni.

HAM AND CHEESE

Tomato sauce. mozzarella and smoked ham.

HAWAIIAN

Tomato sauce. mozzarella, fresh pineapple and ham.

CHEESE

Tomato sauce and mozzarella.

DESSERT

COCONUT AND PASSION FRUIT CUSTARD

with mango sorbet, orange pineapple and cardamom-scented sauce.

ICE CREAM

1 scoop

DESSERTS

TARTA DE PLÁTANO

Crispy caramel banana tart with coconut - run ice cream

NAPOLITANO DE CHOCOLATE

Vanilla and chocolate sponge cake infused with chiapas coffee with a grapefruit, orange and mint compote accompanied with almond ice cream.

MONKEY BREAD

Cinnamon roll with salted caramel sauce and green apple-lime sauce with pineapple coconut ice cream.

PASTEL DE QUESO CON GUAYABA

Creamy guava cheesecake with blueberry-basil compote accompanied with soursop sorbet.

FLAN DE COCO

coconut creme caramel with passion fruit, accompanied with a tropical compote and mango-mint sorbet

FRUTAS CON LIMONCELLO

tropical fruits with limoncello and mint, served with lemon sorbet.

HÄAGEN DAZS

HELADOS

2 scoops

Vanilla

Strawberry

Chocolate

Dulce de leche

Cookies & cream

Coconut with pineapple

Macadamia brittle

SORBETES

2 scoops

Mango with mint Lemon

Passion fruit

Raspberry

Soursop