

Hacienda Cusin, d.c.

Menu Cena/Dinner, 25 Diciembre, 2014

Chef: Marco Yanez

Meseros/Waiters: Enrique, Ramiro.

Sopa/Soup

Caldera del leñador

*Delicious pumpkin and sausage soup, **o/or***

Ensalada Jardinera Suiza

Ham, cheese, corn, red pepper and lettuce dressed with vinaigrette.

Plato principal/Main course

Lomo en salsa de champiñones

*Grilled beef tenderloin, dressed with mushroom sauce, **o/or***

Atun al ajillo

*Grilled white tuna, dressed with garlic sauce. **o/or***

Tortillas de quinoa

*Quinoa patties. **o/or***

Ensalada Cusin: *Lechuga, tomate, aguacate, papaya, pasas y vinaigrette.*

Special Cusin Salad: *Lettuce, tomate, avocado, papaya & raisins. Vinaigrette dressing.*

Postre/Dessert

Torta de Naranja

Orange cake

Melon fresca

Fresh Melon

Helado de Mango

Mango icecream

Cena, \$22. Dinner, \$22.

Impuestos adicional, 12% VAT, 10% Servicio.

Taxes, additional, 12% VAT, 10% Servicio.