

Hacienda Cusin, 1602 d.c.

'Over 400 years of welcome'

Menú Almuerzo/Lunch. Diciembre 21, 2014.

Chef: Marco Yáñez

Meseros/Waiters: Mecias, Pablo y Hector

Entrada / Appetizer

Ceviche de palmito

Hearts of palm ceviche y/ and

Sopa de espinaca

Soup. Delicious spinach and potato soup O/or

Ensalada castellana

Lettuce, tomato, apple, and nuts dressed with vinaigrette

Plato principal / Main Course

Chuleta humada con salsa de tamarindo

Grilled smoked pork chop dressed with tamarind sauce O/or

Filete de pargo al ajillo

Grilled white fish filet pargo dressed with garlic sauce O/or

Tortillas de quinoa

Quinoa patties O/or

Ensalada Cusin/ Special Cusin Salad

*Lechuga, tomate, aguacate, papaya, pasas y vinagreta
Lettuce, tomato, avocado, papaya & raisins with vinaigrette dressing*

Acompañado con / accompanied by

Papa con finas hiervas & verduras del huerto orgánico

Potato in fine herbs & fresh vegetable from Cusin organic garden

Postre / Dessert

Tarta de naranja o Melon o Helado de guanábana

Orange cake or Sliced melon or Soursop ice cream

Almuerzo/Lunch, \$20.00

Impuestos/Additional Taxes: 12% VAT and 10% Service