



Latin Three Course Dinner

Canapes

Lobster and Avocado Quesadilla with Chipotle Crema
Sirloin Anticucho (skewer) with Traditional Chimichurri Sauce
Peruvian Nicoise Olive, Roasted Pepper and Goat Cheese Empanada
Guacamole with Plantain, Yucca and Malanga Chips
Tequila Cured Chilean Salmon on a Sweet Corn Arepa with Crème Fraiche

Starter

(Choice of One)

Roasted Beetroot and Goat Cheese Mashe Salad with Balsamic and Shallot
Vinaigrette and Purple Potato Chips
Sabor Ceviche Tasting: Ecuadorian Shrimp, Avocado and Tomato; Peruvian Octopus,
Aji Amarillo, Onions and Cilantro; Colombian Salmon, Passion Fruit, Cilantro, Habanero
Chili
Yucca Stuffed with Sirloin Steak, Wild Mushrooms and Herbs with Hogo Sauce
Lobster and Sea Scallop Dumplings in Spicy Coconut and Lemongrass Mojito Sauce

Main Course

(Choice of One)

Seared Yellow Fin Tuna with Yucca Crust and Quinoa and Shrimp Stuffed Tomato
with Sweet Pea Herb Mojito Sauce
Grilled Sirloin Steak with Sun Dried Tomato and Manchego Potato Gratin in Nicoise
Olive and Basil Tapenade
Roasted Free Range Chicken in Chardonnay Peanut Sauce with Saffron and Lobster
Mashed Potatoes and Manchego Cheese Sauce
Seafood Paella with Lobster, Shrimp, Clams, Mussels, Sea Scallops and Chorizo
Topped with Sofrito

Dessert

(Choice of One)

Dulce de Leche Cheesecake
Passion Fruit Flan