



Fusion Menu #3

Sides

Jicama Salad: Jicama, Orange and Shaved Onion Salad with a Cilantro and Jalapeno Vinaigrette

Black Bean Salsa: Salad of Black Beans, Roasted Corn and Red Onions, and Bells with a Lime and Cilantro Vinaigrette

Roasted Potatoes: Oven Roasted Potatoes seasoned with paprika, olive oil, garlic and parsley.

Spanish Tortilla: Slowly cooked potatoes, caramelized onions and eggs cooked into a frittata style omelet that can be enjoyed for breakfast, lunch or dinner.

Mexican Rice- Classic Mexican rice Pilaf with Peppers and Onions

Black Beans : Cuban Style Black Beans with a Hint of citrus , Cumin and Coriander

Cauliflower Rice- Mock rice made of cauliflower seasoned with onions, butter, and garlic.

Main Dish

Veracruz Style Snapper: Snapper with Tomato, Onions, Cumin and Olives.

Mexican Citrus Chicken: Cilantro-Lime Marinated Grilled Chicken Breasts.

Carne Asada Strips: Garlic & Citrus Marinated Grilled Skirt Steak with a Fresh Mild "Pico De Gallo"

Ropa Vieja: Slow Cooked Beef with Onions, Roasted Garlic and Bells in a tomato sauce.