

coco cabana

RESTAURANT - BAR - LOUNGE

♥ *Menu De Amor* ♥

1st course (sampler platter to share)

crispy petite crab cakes with a garlic aioli
avocado caprese with creamy burrata cheese drizzled with balsamic glaze & olive oil
grilled shrimp on toasted baguettes topped with a creamy chipotle cream sauce

2nd course (please select one)

ensalada de amor

mixed greens, feta cheese, roasted pears and honey glazed walnuts with a lemon oregano vinaigrette

caesar nuevo

uncut romaine lettuce spears, garlic butter bread crisps with a smoked paprika caesar dressing

3rd course (please select one)

salmon veracruz

grilled Atlantic salmon topped with a spicy jalapenos, tomatoes and green olives in a white wine butter sauce
served with buttermilk mashed potatoes & charred brussel sprouts

tierra y mar

grilled *certified angus beef*® new york steak & petite lobster tail topped with
garlic herb butter compound, served with yucca fritas

rack of lamb

grilled rack of lamb topped with a herb chimichurri
served with potato wedges & grilled lemon

spicy pollo relleno

grilled chicken breast stuffed with artichokes, jalapeños and a trio of cheeses topped with
salsa verde cream sauce, served with creamy buttermilk mashed potatoes

pasta paella

angel hair pasta tossed with spicy paprika tomato marinara, mussels, spicy turkey chorizo
and juicy tiger shrimp topped with garlic aioli and fresh cilantro

4th course (dessert sampler to share)

red velvet molten lava cake

warm chocolate center with a buttery rich red velvet cake topped with fresh cream & berries

creamy pumpkin flan

sweet cream flan infused with pumpkin puree in a light caramel sauce

5th course

chocolate covered strawberries & a glass of sparkling wine

\$75 per person all inclusive