



# KING CORONA

LATIN KITCHEN · CANTINA

## WELCOME

KING CORONA ISN'T JUST A RESTAURANT—IT'S A STORY OF RESILIENCE, PASSION, AND THE VIBRANT SPIRIT OF LATIN CULTURE. BORN FROM HUMBLE BEGINNINGS, KING CORONA'S OWNERS GREW UP WITH A DEEP RESPECT FOR AUTHENTIC LATIN FLAVORS, GATHERING INSPIRATION FROM FAMILY RECIPES, AND THE DYNAMIC FOOD CULTURE THAT DEFINED THEIR UPBRINGING. WITH OVER TWO DECADES OF EXPERIENCE IN THE RESTAURANT BUSINESS, ONE OF THE CO-FOUNDERS HAS DEDICATED THEMSELVES TO MASTERING CULINARY ARTISTRY, HOSPITALITY, AND THE EVOLVING WORLD OF LATIN FUSION CUISINE.

AT KING CORONA, GUESTS EMBARK ON A CULINARY JOURNEY WHERE TRADITION MEETS INNOVATION. THE MENU IS A CREATIVE FUSION OF TIME-HONORED LATIN FLAVORS WITH A MODERN TWIST, EACH DISH METICULOUSLY CRAFTED TO CELEBRATE THE DEPTH AND VARIETY OF LATIN CULINARY HERITAGE. FROM OUR SIGNATURE CEVICHERS TO SOPHISTICATED TWISTS ON CLASSIC STREET FOOD, EVERY ITEM ON THE MENU TELLS A STORY, BLENDING RICH LATIN ROOTS WITH AN UPSCALE, INVENTIVE APPROACH.

THE COCKTAILS AT KING CORONA ARE EQUALLY GROUNDBREAKING, INSPIRED BY REGIONAL SPIRITS AND VIBRANT LATIN FLAVORS. EACH DRINK IS DESIGNED TO BE AN EXPERIENCE, BLENDING TRADITIONAL INGREDIENTS WITH MODERN MIXOLOGY TECHNIQUES, TRANSFORMING CLASSIC LATIN DRINKS INTO REFINED, MEMORABLE CREATIONS.

9421 CIVIC CENTRE BLVD,  
WEST CHESTER TOWNSHIP, OH 45069

# STARTER'S

MAPLE BACON PLANTAINS

## PORK BELLY BITES | \$18.99

CRISPY PORK BELLY BITES SERVED WITH GUACAMOLE, PICO DE GALLO, & SPICY BBQ

## MAPLE BACON PLANTAINS | \$14.99

SWEET PLANTAINS, CRISPY BACON, MAPLE SYRUP, QUESO FRESCO, DRIZZLE WITH CHIPOTLE-MAYO SAUCE.

## FLAUTAS | \$15.49

CORN TORTILLA STUFFED WITH CHICKEN AND CHEESE TOPPED

WITH CREMA AND PICO DE GALLO SERVED WITH QUESO AND SALSA VERDE

## TEQUEÑOS VENEZOLANOS | \$13.49

8 FRIED BREADED CHEESE STICKS SERVED WITH SALSA GUASACACA & MAYO-CHIPOTLE SAUCE.



PORK BELLY BITES

## DIP FLIGHT | \$17.49

SERVED WITH HOME-MADE CHIPS QUESO / CORN DIP / GUACAMOLE

## ROASTED CAULIFLOWER | \$14.49

SAUTEED PINE NUTS, SUNFLOWER SEEDS, PEPITAS, DRY CRANBERRIES WITH BANG BANG SAUCE. DRIZZLED WITH GUAJILLO SAUCE

## CHEESE SAUCE | \$6.99

YELLOW QUESO

## JOHNNY DIP | \$14.99

CHOPPED SHRIMP, PICO DE GALLO, MELTED CHEESE BLEND.

## QUESO FUNDIDO | \$13.99

FIRE MELTED CHEESE BLEND, PORK CHORIZO,

## CORN RIBLETS | \$14.99

## GUACAMOLE CASERO | \$12.99



ROASTED CAULIFLOWER



ARGENTINAS

DIP FLIGHT

COLOMBIANA

## EMPANADAS

### ARGENTINAS | \$16.99

3 BAKED EMPANADAS, CHOICE OF: BEEF OR HAM-CHEESE-ROASTED PEOPERS OR ROASTED ONIONS & CHEESE. SERVED WITH CHIMICHURRI

### COLOMBIANAS | \$15.99

2 BEEF SHORT RIB, POTATO SOFRITO, ARROZ DE COCO, & PIQUE.



GUACAMOLE CASERO



CORN RIBLETS



FLAUTAS

# THE KING IS HERE

## CEVICHE

**EL REY | \$22.99**

TILAPIA, SHRIMP, OCTOPUS, PICO DE GALLO, CUCUMBER, AVOCADO, & SALSA NEGRA.

**TROPICAL | \$20.99**

CEVICHE MIXTO TRADITIONAL: TILAPIA, SHRIMP, OCTOPUS, ONION, JALAPEÑO, TOMATO, CILANTRO, CUCUMBER & MANGO

**CREMOSO | \$18.99**

TILAPIA, SHRIMP, RED ONION, JALAPEÑO, TOMATO, CILANTRO, MAYO, & CORN TOSTADAS

**AGUACHILE | \$28.99**

SHRIMP OR STEAK SERVED WITH CUCUMBER, CILANTRO, ONIONS AND AVOCADO IN SALSA DEL REY. SERVED WITH CORN TOTOPOS AND SALTINE CRACKERS

**MUSSELS PROVENÇAL | \$19.99**

WHITE WINE, CHOPPED PARSLEY GARLIC, CRUSHED RED PEPPER FLAKES, ONION, AND FRESH LEMON SERVED WITH OUR SIGNATURE BREAD

**SHRIMP COCKTAIL | \$22.99**

COOKED SHRIMP, CUCUMBER, ONIONS, CILANTRO, AVOCADO, WITH OUR SPECIAL CLAMATO SAUCE. SERVED WITH SALTINE CRACKER



SHRIMP COCKTAIL



AGUACHILE STEAK





# KING FAVORITES

## SEAFOOD PASTA | \$29.99

FETTUCCHINE PASTA, SHRIMP, MUSSELS, OCTOPUS, TOMATOES, SPINACH WITH OUR DIABLO SAUCE

## CHICKEN ALFREDO | \$22.99

FETTUCCHINE PASTA, GRILLED CHICKEN WITH OUR HOME-MADE ALFREDO SAUCE

## KING CORONA BURRITO | \$20.99

QUESO OR CHIPOTLE SAUCE  
SHRIMP, GRILLED CHICKEN, CHORIZO, COCONUT RICE, AND GRILLED PINEAPPLE

## GRILLED BURRITO | \$19.99

LARGE FLOUR TORTILLA STUFFED WITH SKIRT STEAK, RICE, SANTA FE MIX, SHREDDED CHEESE, AND GUAJILLO SAUCE, GRILLED TO GOLDEN BROWN, SERVED WITH KING CORONA SIGNATURE FRIES. SIDE DE GUAC AND AIOLI.

## ARROZ CON MARISCOS SPANISH STYLE | \$31.99

SHRIMP, OCTOPUS, MUSSELS, SERVED WITH OUR SIGNATURE SPANISH RICE

## ROPA VIEJA | \$20.99

SLOWED COOKED SHREDDED BEEF, GUAJILLO SAUCE, ONIONS, PEPPERS, COCONUT RICE, BLACK BEANS AND PLANTAINS



SEAFOOD PASTA



CHICKEN ALFREDO



ARROZ CON MARISCOS SPANISH STYLE

ROPA VIEJA



KING CORONA BURRITO



GRILLED BURRITO



# KING FAVORITES

## MILANESA ARGENTINA | \$24.99

BREADED CHICKEN BREAST, TOMATO SALSA, CHEESE, CHERRY TOMATOES, CHIMICHURRI, SERVED WITH KING CORONA SIGNATURE FRIES,

## PIZZA-BIRRIA | \$23.99

FLOUR TORTILLAS STUFFED IN BETWEEN WITH OUR FAMOUS BEEF BIRRIA, CILANTRO, ONIONS, CHEESE, AND GUAJILLO SAUCE, GRILLED TO PERFECTION, SERVED DRIZZLE WITH CHIPOTLE MAYO, WITH BIRRIA CONSOME AND LIMES.

## MARISCOS AHOGADOS \$27.99 | \$32.99

SHRIMP | OCTOPUS  
AHOGADA SAUCE, SERVED WITH ARROZ DE COCO, SPRING SALAD, AND GARLIC CIABATTA BREAD.

## BANDEJA PAISA | \$31.99

CHORIZO COLOMBIANO, RICE, AVOCADO, QUESO FRESCO, CHICARRON, SKIRT STEAK, FRIED EGG BEANS, AREPA AND PLANTAIN

## SALMON TOSTADA | \$18.49

CRISPY CORN TOSTADA  
GUACAMOLE SPREAD  
CRISPY FRIED ONIONS,  
DRIZZLE WITH MAYO - CHIPOTLE.

SHRIMP AHOGADO

MILANESA

PIZZA BIRRIA

SALMON TOSTADA

BANDEJA PAISA





# MORE FAVORITES

## SEAFOOD SOUP | \$25.99

SHRIMP, OCTOPUS, MUSSELS, TILAPIA, POTATO, CARROTS, BROCCOLI, SEAFOOD BROTH. SERVED WITH GARLIC BREAD

## CHICKEN SOUP | \$13.99

CHICKEN BROTH, RICE, SHREDDED CHICKEN, PICO DE GALLO, AVOCADO, VEGETALES CALIFORNIA

## CHORIPAN ARGENTINO | \$18.99

CIABATTA BREAD, ARGENTINIAN SAUSAGE, CHIMICHURRI, CHIPOTLE-MAYO MIX GREENS, TOMATO. SERVED WITH SWEET POTATO FRIES

## CLASSIC BURGER | \$18.99

SOFT BUN, HOME MADE BEEF PATTY, BACON, AMERICAN CHEESE TARTAR SAUCE, CRISPY ONIONS, LETTUCE. SERVED WITH FRIES

SEAFOOD SOUP



CHICKEN SOUP



CLASSIC BURGER



# CHORIPAN ARGENTINO





# MORE FAVORITES

## **FRIED CHICKEN SANDWICH | \$18.99**

BREADED CHICKEN, SWEET CHILI-MAYO CHIPOTLE, LETTUCE, TOMATO, ONIONS, AVOCADO. SERVED WITH SWEET POTATO FRIES

## **LOMITO SANDWICH | \$19.99**

CIABATTA BREAD, MAYO, CHIMICHURRI, SKIRT STEAK, LETTUCE, SMOKED GOUDA. SALSA CRIOLLA. SERVED WITH SWEET POTATO FRIES.

## **CHICKEN CAESAR SALAD | \$15.49**

HOME MADE CAESAR DRESSING, ROMAINE LETTUCE, CROUTONS, PARMESAN, CHAR GRILLED CHICKEN BREAST.

## **TILAPIA STA FÉ | \$24.99**

GRILLED TILAPIA, MELTED CHEESE, POBLANO HOLLANDAISE SAUCE, COCONUT RICE, VEGETALES CALIFORNIA, STA FÉ MIX.

## **SEAFOOD ENCHILADAS | \$25.99**

SHRIMP, LOBSTER, POBLANO, ONIONS, TOPPED WITH OUR CHEESE SAUCE, VEGETALES CALIFORNIA AND COCONUT RICE.

**LOMITO SANDWICH**



**CHICKEN SANDWICH**



**SEAFOOD ENCHILADAS**



**CHICKEN CAESAR**



**TILAPIA STA FÉ**





# TACOS

## **PORK BELLY TACOS | \$15.99**

TWO BLUE CORN TORTILLAS, SMASHED AVOCADO, AVOCADO SALSA, PICKLED ONIONS, & OUR SIGNATURE SALSA.

## **FISH TACOS | \$18.99**

THREE CORN TORTILLAS, DEEP FRIED BATTER TILAPIA TACOS DRIZZLED WITH CHIPOTLE MAYO, SERVED WITH OUR AHOGADO SAUCE, ARROZ DE COCO AND PICKLE ONIONS.

## **TACOS DE CHORIZO | \$15.99**

TWO YELLOW CORN TORTILLAS, HOMEMADE CHORIZO, GRILLED CHIHUAHUA CHEESE, CEBOLLA, CILANTRO, SALSA TAQUERA, & OUR SIGNATURE SALSA.

## **ASADA TACOS | \$18.99**

THREE SKIRT STEAK TACOS, BLUE CORN TORTILLAS, AVOCADO SALSA, PICKLED ONION, RADISH, & OUR SIGNATURE SALSA

## **TACOS GOBERNADOR | \$16.99**

TWO FLOUR TORTILLAS, GRILLED SHRIMP, MELTED GRILLED CHEESE, ONIONS, POBLANO, CHIPOTLE-MAYO. SERVED WITH CUCUMBER AND PUCKLE ONIONS.

## **TACOS PLAYA AZUL | \$19.99**

BLUE CORN TORTILLA, MELTED GRILLED CHEESE, GUAC, SHRIMP, OCTOPUS. SERVED WITH CUCUMBER, PICKLE ONIONS, GUAJILLO SAUCE

## **TACOS VEGETARIANOS | \$14.99**

TWO YELLOW CORN TORTILLAS, CHEESE, MIX VEGETABLES, RED/GREEN BELL PEPPERS, ONIONS, GUACAMOLE, CILANTRO, AVOCADO AND GUAJILLO SAUCE

## **QUESA BIRRIA TACOS | \$16.99**

TWO BIRRIA BEEF, YELLOW CORN TORTILLAS, MUNSTER AND CHIHUAHUA CHEESE, CEBOLLA AND CILANTRO. SERVED WITH BIRRIA CONSOMMÉ.



FISH TACOS

# TACOS

ASADA TACOS

TACOS GOBERNADOR

PORK BELLY TACOS

PLAYA AZUL

CHORIZO



# Fajitas

## AND ENCHILADAS

### THE KING FAJITAS

GRILLED BELL PEPPERS AND ONIONS DRIZZLE WITH OUR SIGNATURE GUAJILLO SAUCE. SERVED WITH ARROZ DE COCO, CHARRO BEANS, SIDE DE GUAC, SOUR CREAM, PICO DE GALLO AND TORTILLAS

**STEAK | \$25.99**

**CHICKEN | \$22.99**

**TEXANAS | \$27.99**

SHRIMP, SKIRT STEAK AND CHICKEN

**SEAFOOD | \$37.99**

SHRIMP, LOBSTER AND OCTOPUS

### ENCHILADAS

**ENCHILADAS ROJAS | \$23.99**

THREE MASHED POTATOES ENCHILADAS, LIGHTLY FRIED WITH A SPECIAL DONA IRMA RED MOLE ROJO SAUCE. GARNISHED WITH LETTUCE, TOMATO, PICKLED RED ONION, QUESO FRESCO, SOUR CREAM, & AVOCADO. PICKLED JALAPENO & A FRIED STEAK ON THE SIDE

**SEAFOOD ENCHILADAS | \$25.99**

SHRIMP, LOBSTER, POBLANO, ONION TOPPED WITH OUR SIGNATURE QUESO SERVED WITH OVEN ROASTED VEGETABLES AND COCONUT RICE.

**ENCHILADAS VERDES DOÑA IRMA | \$20.99**

THREE SHREDDED CHICKEN ENCHILADAS SMOTHERED WITH A SPECIAL & PRIDE DONA IRMA SALSA VERDE. GARNISHED WITH QUESO FRESCO, ONION, SOUR CREAM, & PICKLED JALAPEÑOS. (CONTAINS PEANUTS)

SEAFOOD ENCHILADAS

**ENCHILADAS EMPALMADAS | \$23.99**

BED OF RICE, 3 STACKED CORN TORTILLAS STUFFED IN BETWEEN WITH CHICHARRÓN, FRIJOLES CHARROS AND GUAJILLO SAUCE, TOPPED WITH FRIED EGG, SOUR CREAM, AVOCADO





ENCHILADAS VERDES



ENCHILADAS EMPALMADAS



ENCHILADAS ROJAS

# FAJITAS





# Steak

## & SEAFOOD

### CARNE ASADA | \$30.99

12OZ SKIRT STEAK, COCONUT RICE, CHARRO BEANS, GRILLED CAMBRAY ONION, GRILLED JALAPEÑO, GUAJILLO SAUCE.

### CHURRASCO | \$41.99

14OZ NEW YORK STRIP, MASHED POTATOES, GRILLED ASPARAGUS, CHIMICHURRI SAUCE.

### FILET MIGNON | \$46.99

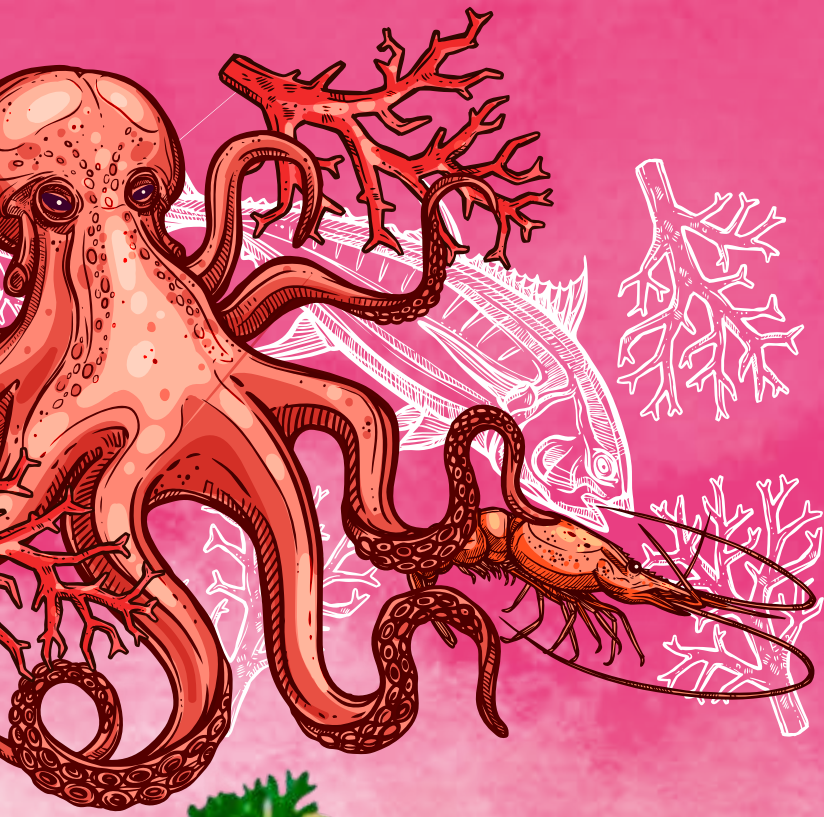
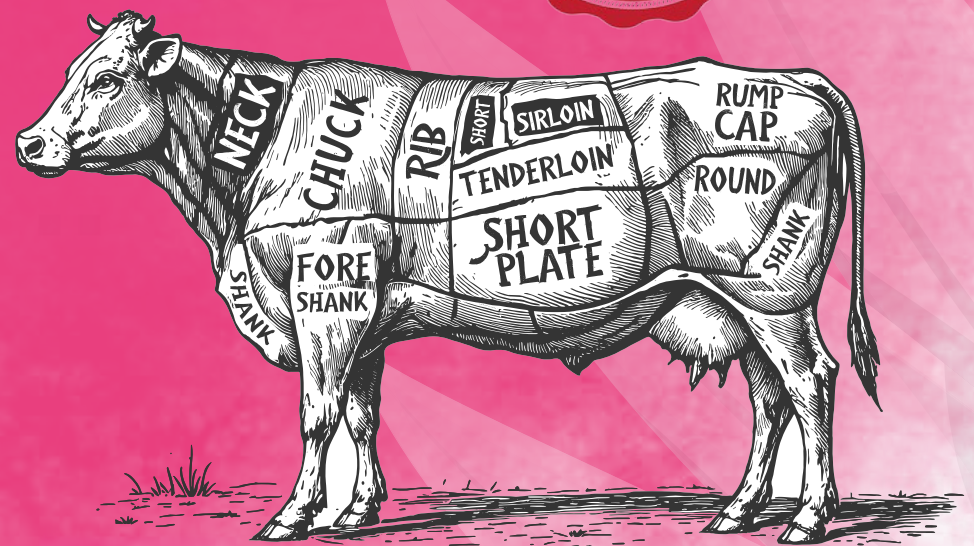
8OZ BEEF TENDERLOIN, CRISPY POTATOES, GRILLED ASPARAGUS, SHRIMP

### BONE IN RIBEYE | \$ MKT

22OZ, CRISPY POTATOES, SWEET PLANTAINS, CHIMICHURRI, GRILLED ONIONS.

### TOMAHAWK | \$ MKT

LOBSTER MAC & CHEESE, YUCA FRITA, COCONUT RICE



### SURF AND TURF | \$59.99

8OZ BEEF TENDERLOIN, LOBSTER TAIL, MASHED POTATOES, POBLANO HOLLANDAISE SAUCE, ASPARAGUS

### TWIN LOBSTER | \$59.99

2 LOBSTER TAILS, MASHED POTATOES, GRILLED ASPARAGUS, LEMON BUTTER SAUCE.

### SALMON A LAS BRASAS | \$32.99

10OZ CHAR GRILLED SALMON, COCONUT RICE, GRILLED ASPARAGUS, STA FE MIX, CHIMICHURRI.

### PULPO MACHO | \$34.99

SAUTEED OCTOPUS, BABY POTATOES, CORN RIBLETS, BUTTER, MACHA SAUCE, COCONUT RICE.

### PULPO PASTOR | \$36.99

CHAR GRILLED OCTOPUS, PASTOR ADOBO, COCONUT RICE, CAMBRAY ONION, GRILLED PINEAPPLE. ROASTED JALAPEÑO.



SURF AND TURF



PULPO PASTOR

# STEAKS & SEAFOOD



CARNE ASADA

TOMAHAWK

FILET

PULPO MACHO

CHURRASCO

BONE IN RIB EYE

TWIN LOBSTER



# SIDES & ACCESORIES

<b>KING CORONA FRIES</b>	<b>I \$5.99</b>
<b>SWEET PLANTAIN</b>	<b>I \$6.99</b>
<b>LOBSTER MAC &amp; CHEESE.</b>	<b>I \$12.99</b>
<b>COCONUT RICE</b>	<b>I \$4.99</b>
<b>YUCA FRITA</b>	<b>I \$8.99</b>
<b>FRIJOLE CHARROS</b>	<b>I \$5.99</b>
<b>MASHED POTATOES</b>	<b>I \$6.99</b>
<b>SWEET POTATO FRIES</b>	<b>I \$5.99</b>
<b>CHIMICHURRI</b>	<b>I \$3.99</b>
<b>VEGETALES CALIFORNIA</b>	<b>I \$4.99</b>
<b>CRISPY POTATOES</b>	<b>I \$5.99</b>
<b>STA FÉ MIX</b>	<b>I \$ 4.99</b>
<b>ASPARAGUS</b>	<b>I \$7.99</b>
<b>AJI COLOMBIANO</b>	<b>I \$3.99</b>
<b>POBLANO HOLLANDAISE</b>	<b>I \$5.99</b>
<b>LEMON BUTTER SAUCE</b>	<b>I \$4.99</b>
<b>SALSA GASACACA</b>	<b>I \$3.99</b>
<b>CHIPOTLE-MAYO</b>	<b>I \$2.99</b>
<b>AREPITAS COLOMBIANAS (4).</b>	<b>I \$ 4.99</b>
<b>CORN DIP</b>	<b>I \$ 5.99</b>
<b>SHREDDED CHEESE</b>	<b>I \$3.99</b>
<b>SOUR CREAM</b>	<b>I \$1.99</b>
<b>TOMATILLO SAUCE</b>	<b>I \$1.99</b>
<b>GUAJILLO SAUCE</b>	<b>I \$1.99</b>
<b>CHILES TOREADOS</b>	<b>I \$5.99</b>



# Sushi

## **KING CORONA ROLL | \$17.99**

SHRIMP TEMPURA, CREAM CHEESE, AVOCADO, & OCTOPUS. TOPPED WITH SPICY CILANTRO, CRAB YUM YUM SAUCE, & CRISPY ONIONS.

## **SPICY SALMON ROLL | \$13.99**

SALMON, CUCUMBER, CREAM CHEESE, SPICY MAYO.

## **SURF & TURF ROLL | \$16.99**

SHRIMP, SKIRT STEAK, ASPARAGUS, SWEET CHILI BBQ, DEEP FRIED AND TOPPED WITH CHIPOTLE MAYO, FRIED TEMPURA.

## **HOT CHEETOS ROLL | \$13.99**

TEMPURA SHRIMP, AVOCADO, CUCUMBER, CREAM CHEESE, JALAPEÑO. DEEP FRIED AND TOPPED WITH CRAB, SPICY MAYO, VALENTINA SAUCE & HOT CHEETOS.

## **SPICY TUNA CRISPY RICE | \$17.99**

CRISPY RICE, AVOCADO, TUNA, SPICY MAYO, SESAME SEEDS AND JALAPEÑO

## **CALIFORNIA ROLL | \$10.99**

CRAB, AVOCADO, CUCUMBER

## **BIRRIA ROLL | \$15.99**

BIRRIA, CUCUMBER, PICKLE JALAPEÑO, AVOCADO & CREAM CHEESE. DEEP FRIED AND TOPPED WITH CHIPOTLE MAYO

## **FIRECRACKER | \$15.99**

SHRIMP TEMPURA & CREAM CHEESE TOPPED WITH CRAB . BAKED AND DRIZZLED WITH SRIRACHA MAYO.



# COCKTAILS

**KING CORONA MARTINI'S | 16.99**

PASSIONFRUIT  
GUAVA  
STRAWBERRY  
JAMAICA  
EXPRESSO MARTINI  
LEMON DROP  
COSMOPOLITAN



**QUEEN'S PASSION | 14.99**

VODKA, HONEY, AGAVE NECTAR, PASSION FRUIT.

**KING CORONA OLD FASHIONED | 15.99**

BUFFALO TRACE, ORANGE BITTERS, ANGOSTURAS BITTERS, SIMPLE SYRUP, 2 CHERRIES.

**THE DRUNK BEE | 13.99**

WOODFORD BOURBON PEACH SYRUP, FRESH LIME JUICE, HONEY, SWEET TEA.

**EDUARDO'S MULE | 13.99**

TEQUILA, HABANERO PEPPER, LIME, GINGER BEER AND MINT

**EL CHAPO | 13.99**

MEZCAL, JAMAICA, LIME, BITTERS, AGAVE AND HINT OF TAJIN

**TE DE MANGO \$ 13.99**

TITOS VODKA, BLUE CURACAO, MANGO PUREE, GRENADINE, LEMONADE.



**THE KING | 16.99**

BOURBON, TEQUILA, VODKA, RUM, MEZCAL, GIN, FRESH LIME, LEMON, AGAVE AND BITTERS

**CANTARITO | 14.99**

TEQUILA, GRAPE FRUIT JUICE, LIME AND GRAPEFRUIT SODA

**T-REX | 13.99**

BUFFALO TRACE BOURBON, HONEY SYRUP, FRESH LIME JUICE.

**HORNY JUANITA \$ 14.99**

SAUZA HORNITOS TEQUILA, CHAMBORD, AGAVE SYRUP, RASPBERRIES, & LEMON JUICE

**SANGRIA FRESCA \$ 11.99**

BRANDY, GRAN GALA, CABERNET SAUVIGNON WINE, ORANGE CURACAO, GRENADINE, FRESH CHOPPED FRUIT.



# MARGARITAS



MARGARITA FLIGHT | \$16.99

PICK YOUR FLAVORS

SIGNATURE MARGARITA | \$ 10.99

EL JIMADOR TEQUILA, HOUSE RECIPE MIX,  
ON THE ROCKS OR FROZEN.

SPICY MARGARITA | \$ 12.99

EL JIMADOR TEQUILA AND HABANERO



KINGS MEZCALITA | \$ 14.99

ILEGAL REPOSADO MEZCAL, GRAN GALA,  
FRESH LIME AND ORANGE JUICE, SPLASH OF  
SPRITE, BURN CHILE DE ARBOL, TAJIN AND SALT.

MARGARITA FLAVORS

MANGO  
PASSION FRUIT  
BLUE BERRY  
CUCUMBER  
PINEAPPLE  
STRAWBERRY  
PEACH

CORONA-RITA. 14.99

200Z HOUSE MARGARITA WITH A BOTTLE OF CORONITA

AGUA FRESCA | \$5.99  
NO FREE REFILLS

HORCHATA  
HIBISCUS  
PINEAPPLE  
PASSION FRUIT  
CUCUMBER & MINT



# Dessert



**CONCHA TRES LECHEs | \$11.99**

MEXICAN SWEET PASTRY BREAD SOAKED IN 3 KINDS OF MILK: EVAPORATED MILK, CONDENSED MILK, WHOLE MILK, VANILLA, & RUM.



**CREMA VOLTEADA | \$9.99**

CLASSIC PERUVIAN CREAMY CUSTARD. (FLAN).



**PIE DE QUESO | \$10.99**

CREAMY HOMEMADE CHEESECAKE.



**CARLOTA DE LIMON | \$12.99**

MEXICAN STYLE KEY LIME PIE.



**OJALDRADA RELLENA | \$10.99**

PUFF PASTRY SANDWICH, CREAM CUSTARD, FRESH RASPBERRIES, DULCE DE LECHE DRIZZLE.



**NAPOLEON | \$12.99**

LADY FINGERS, CREMA PASTELERA (CUSTARD), STRAWBERRY PLUM SAUCE, DULCE DE LECHE AND WHIPPED CREAM.

**DEEP FRIED OREOS | \$12.99**

THREE DEEP FRIED OREOS DIPPED IN BATTER & DEEP FRIED. TOPPED WITH POWDERED SUGAR & SERVED WITH A CUP OF BUTTER PECAN ICE CREAM



**TIRAMISU | \$12.99**

COFFEE-COCOA FLAVORED LIGHT CREAMY MASCARPONE LAYERED CAKE.



ANG CORONA