

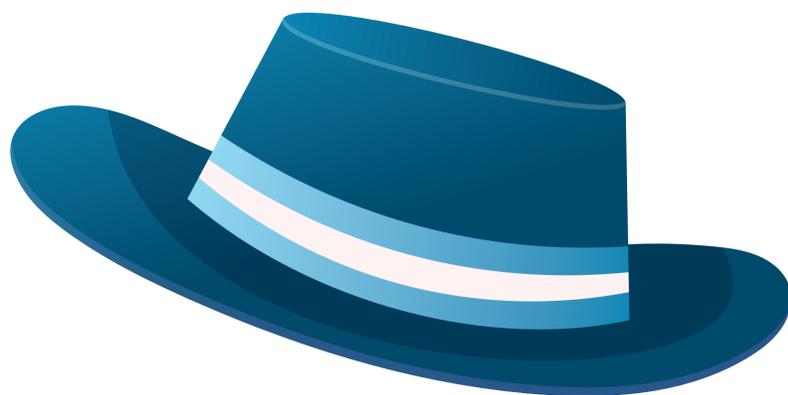
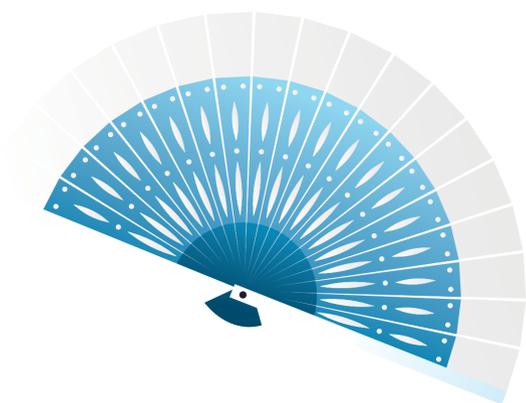
# ARGENTINA

## EMPANADAS \$5

**BAKED PASTRY STUFFED**

WITH YOUR CHOICE OF MEAT:

- CARNE
- POLLO
- SPINACH
- CEBOLLA Y QUESO



## ALFAJORES BOX \$8

\$3

## DESSERT

### CHURROS

FRIED DOUGH TREAT FILLED  
WITH DULCE DE LECHE



# THE BAHAMAS

**CONCH & SHRIMP DINNER** + 2 SIDES **\$30**

**CONCH DINNER** + 2 SIDES **\$25**

**CHICKEN WING DINNER** + 2 SIDES **\$20**

**SHRIMP DINNER** + 2 SIDES **\$23**

**CONCH SALAD** **\$25**

## SIDES

**\$7**

**PEAS & RICE**

**SWEET  
PLANTAIN  
FRIES**

## SWEETS

**RUM CAKE SLICES** **\$7**

**CONCH FRITTERS** **\$15**

## DRINKS

**\$8**

**BAHAMA MAMA**  
STRAWBERRY LEMONADE PUNCH

**BAHAMA PAPA**  
MANGO PINEAPPLE PUNCH



# CAMBODIA

**CHICKEN FRIED RICE \$15**  
+ 2 CHICKEN ON STICKS  
+ 1 EGG ROLL (CHICKEN & VEGETABLE)

**CHICKEN LO MEIN \$15**  
+ 2 CHICKEN ON STICKS  
+ 1 EGG ROLL (CHICKEN & VEGETABLE)

**CHICKEN FRIED RICE  
OR LO MEIN \$18**  
+ 2 BEEF ON STICKS  
+ 1 EGG ROLL (CHICKEN & VEGETABLE)

**CHICKEN ON STICK 4 FOR \$10**

**BEEF ON STICK 3 FOR \$10**

## DRINKS

**LEMONADE 16 oz \$6**

## SIDES

**\$10**

**CHICKEN  
FRIED RICE**

**CHICKEN  
LO MEIN**

**3 FOR \$5**

**EGG ROLL  
(CHICKEN & VEGETABLE)**



**CHICKEN CURRY** \$15  
WITH WHITE RICE

**FRIED SHRIMP** \$12  
ON A STICK

**BBQ PORK** OR \$8  
**CHICKEN** ON A STICK

**CHICKEN LO MEIN** \$8

**PORK FRIED RICE** \$8

# SIDES

\$5

**FRIED CHICKEN WINGS** (3 PC)

**CHICKEN EGG ROLLS** (3 PC)

\$3

**CRISPY CHICKEN ON A STICK** (2 PCS)

# DESSERT

**CARIOCA** \$5  
SWEET RICE BALL

**FRIED SWEET BANANA** \$3  
ON A STICK

# DRINKS

**ICED TEA** 16 oz \$4



# CAMEROON



## FUFU WITH EGUSI \$25

MADE FROM PUMPKIN SEEDS, SPINACH,  
SERVED WITH TENDER BEEF OR CHICKEN

## JOLLOF RICE \$25

WEST AFRICAN TOMATO BASED RICE COOKED WITH  
ONION, PEPPERS AND MIXED VEGETABLES SERVED  
WITH FRIED PLANTAINS AND CHICKEN OR BEEF

## BEEF STEW WITH WHITE RICE \$23

SLOW COOKED BEEF IN TOMATO SAUCE AND  
VEGETABLES, SERVED WITH RICE

## OXTAIL WITH RICE \$25

SLOW COOKED OXTAIL MARINATED IN  
CAMEROONIAN SPICES SERVED WITH RICE OR  
FRIED PLANTAINS

## LEGUMES \$23

BLEND OF FRESH SPINACH WITH SHREDDED  
CHICKEN, ONION, TOMATO AND CAMEROON  
SPICES SERVED WITH PLANTAINS OR FUFU

## DESSERT

**PUFF-PUFF \$5**  
4 PCS

**CAKE POP \$4**

## SIDES

### SUYA \$20

GRILLED BEEF BRISKET MARINATED  
IN SUYA SPICE BLEND SERVED WITH  
ONION AND BELL PEPPER

### FRIED PLANTAIN \$8

### MEAT PIE \$5

STUFFED WITH SEASONED GROUND  
BEEF AND MIXED VEGETABLES

## DRINKS

### FOLERE \$6

HIBISCUS BASED DRINK

### SEA MOSS \$15

ORGANIC SEA MOSS WITH  
FRESH LEMONGRASS ADDED



# Colombia



**CARNE DE CERDO O POLLO** \$20  
PORK OR CHICKEN WITH ONE SIDE

**BANDEJA PAISA** \$30  
(FEEDS 2) FRIED PORK, FRIED PLANTAINS,  
TRADITIONAL SAUSAGE, GROUND BEEF  
OR STEAK, RICE & BEANS, FRIED EGG,  
AND A SMALL CORN BREAD

**AREPAS  
COLOMBIANA** \$10  
SWEET CORN BREAD WITH MELTED MOZZARELLA CHEESE

**PINCHOS DE CERDO O POLLO** \$15  
PORK OR CHICKEN KABOBS

**CHICHARRON** \$15

**DESSERT**  
FRESH FRUITS \$10

**DRINKS**

**LIMONADA** \$10

**PINA COLADA** 16oz \$10

20oz \$20 **SOUVENIR CUP** \$20

## SIDES

**JUMBO  
EMPANADA** \$8

**EMPANADA** \$5

\$8

**CHORIZO  
MADUROS**  
(SWEET FRIED PLANTAINS)

**TOSTONES**  
(GREEN FRIED PLANTAINS)





DEMOCRATIC REPUBLIC OF

# CONGO



## FUFU WITH PONDU \$25

CASSAVA LEAVES COOKED WITH PALM OIL WITH A CHOICE OF TILAPIA, BEEF KEBAB OR CHICKEN IN A SAUCE

## WHITE RICE WITH BEANS \$22

CHOICE OF FRIED TILAPIA, BEEF KEBAB, OR CHICKEN IN A TOMATO SAUCE

## BULAYI (CAJUN RICE) WITH CABBAGE \$23

CHOICE OF FRIED TILAPIA, BEEF KEBAB, OR CHICKEN IN A SAUCE

## WHITE RICE WITH PONDU \$24

CHOICE OF FRIED TILAPIA, BEEF KEBAB, OR CHICKEN IN A TOMATO SAUCE

## FUFU WITH CABBAGE \$25

CHOICE OF FRIED TILAPIA, BEEF KEBAB, OR CHICKEN IN A SAUCE

## DESSERT

### GALETTE YA POUSSIÈRE

A CRUMBLY WAFFLE THAT TASTES LIKE A COOKIE

\$5

## DRINKS

\$5

GINGER PINEAPPLE

POMEGRANATE LEMONADE



## SIDES \$5

MANIOC FRIED YUCA IN PALM OIL

CHICKEN SAMUSA

MIKATE CONGOLESE PUFF PUFF ROUND BALLS 3 PCS



# Costa Rica

## CHIFRIJO \$18

RICE, BEANS, CHICHARRON,  
PICO DE GALLO

## PINCHOS \$15

KEBABS - CHICKEN OR PORK WITH  
ONIONS AND PEPPER ON STICK

## SALCHIPAPA \$15

FRENCH FRIES, FRIED HOTDOG SLICES,  
AND PINK SAUCE (KETCHUP & MAYO)

## EMPANADAS \$4

BEEF, CHICKEN & POTATOES,  
OR CHEESE

## DRINKS \$6

**MIRINDA**  
ORANGE SODA  
16 OZ

**FRESCA**  
GRAPEFRUIT SODA  
16 OZ

## SIDES

**CHICHARRON**  
\$10

**AREPAS CON  
QUESO**  
\$8

## DESSERTS

**TRES LECHEs**  
THREE-MILK CAKE  
\$8 REG \$13 LG

**FLAN** \$10  
GELATIN CORE MADE WITH EGG,  
MILK, SYRUP & BROWN SUGAR



# Costa Rica

## PINA COLADA

DRINK IN PINEAPPLE **\$15** 20 OZ CUP **\$8**

(NON-ALCOHOLIC)

PINEAPPLE • PASSION FRUIT • STRAWBERRY

## DELIFRUITY ICE CREAM

**\$3**

TRADITIONAL FLAVORS

## FRUIT COCKTAIL

12 OZ **\$10**

SLICED MANGOS, WATERMELON,  
PINEAPPLE, STRAWBERRIES  
WITH TAJIN SEASONING  
AND LIME JUICE



# CUBA

## CUBAN PLATTER \$25

CHICKEN, BEEF OR PORK  
WITH CUBAN RICE OR  
BLACK BEANS/YELLOW RICE

## EMPANDA \$8

YOUR CHOICE OF BEEF,  
CHICKEN OR HAM & CHEESE

## PINCHOS \$20

KEBABS - CHICKEN, BEEF  
OR PORK

## CUBAN CHICHARRON \$20

WITH TAMAL

## CUBAN SANDWICH \$12

## DRINKS

### FRUIT PIÑA

16oz \$8 NO REFILLS

12oz KIDS' SOUVENIR CUP \$10 1 FREE REFILL

18oz SOUVENIR CUP \$12 1 FREE REFILL

IN PINEAPPLE \$20 1 FREE REFILL

### PIÑA COLADA

MANGO, STRAWBERRY,  
PASSION FRUIT, TROPICANA

18oz \$8 NO REFILLS

KID'S BONGOS \$10 1 FREE REFILL

SOUVENIR BONGOS \$12

IN PINEAPPLE \$20

## SIDES

\$8

MADUROS  
SWEET PLANTAINS

TOSTONES  
GREEN PLANTAINS

YUCA  
CON MOJO  
YUCA WITH GARLIC SAUCE



# DOMINICAN REPUBLIC



## BANDERA PLATE **\$15**

**CRISPY MARINATED FRIED CHICKEN**  
SERVED ALONGSIDE **FLUFFY WHITE RICE**  
AND **SLOW-SIMMERED STEWED BEANS**

## EMPANADILLAS DE **\$6** POLLO O RES GOLDEN

**FRIED HAND-FILLED TURNOVERS**  
**GENEROUSLY STUFFED** WITH  
**SEASONED CHICKEN** OR **SAVORY BEEF**

## POLLO FRITO **\$8** DOMINICANO

**TWO PIECES** OF **DOMINICAN-STYLE**  
**FRIED CHICKEN**

## PINCHOS **\$7** TRADICIONALES

**SKEWERED DOMINICAN**  
**GRILLED MEAT**



## SIDES

**ARROZ** **\$6**  
**BLANCO**  
WHITE RICE

**HABICHUELAS** **\$6**  
**GUISADAS**  
STEWED BEANS

**PAPITAS** **\$9**  
CARIBBEAN-STYLE FRIES

## DRINKS

**\$8**  
**MORIR SOÑANDO**  
BLENDED FRESH ORANGE  
JUICE, MILK, AND SWEET CREAM

**\$6**  
**MALTA DOMINICANA**  
NON-ALCOHOLIC  
MALT BEVERAGE

## DESSERT

**HABICHUELAS** **\$6** **FLAN** **\$6**  
**CON DULCE**



# DOMINICAN REPUBLIC



## CLASSIC BANDERA DOMINICANA \$20

FLUFFY WHITE RICE, SAVORY STEWED BEANS, AND YOUR CHOICE OF DOMINICAN-STYLE CHICKEN, PORK, OR BEEF. SERVED WITH YUCA, TOSTONES, OR SWEET MADUROS

## POLLO FRITO CON TOSTONES O PAPAS \$15

DOMINICAN-STYLE FRIED CHICKEN PAIRED WITH GOLDEN TOSTONES OR PERFECTLY SEASONED PAPITAS

## MANGÚ CON CARNE \$15

SILKY DOMINICAN MANGÚ MADE FROM MASHED PLANTAINS, SERVED WARM AND TOPPED WITH YOUR CHOICE OF SAVORY MEAT - A TRUE DOMINICAN COMFORT CLASSIC

## MORO CON CARNE FRITA O MADURO \$20

A HEARTY SERVING OF DOMINICAN MORO RICE, TOPPED WITH CRISPY, SEASONED FRIED PORK OR BEEF, SERVED WITH TENDER, SWEET MADUROS FOR A PERFECT FLAVOR BALANCE

## PINCHOS POLLO / CERDO \$10

ISLAND-STYLE SKEWERS MARINATED AND FLAME-KISSED FOR AUTHENTIC DOMINICAN FLAVOR AVAILABLE IN CHICKEN OR PORK

## DESSERT

### FLAN DOMINICANO \$7

A CREAMY CARAMEL CUSTARD MADE WITH SWEET MILK AND A HINT OF VANILLA

### FRÍO FRÍO \$8

A TRADITIONAL DOMINICAN SHAVED-ICE DESSERT TOPPED WITH COLORFUL FRUIT SYRUPS SIMPLE, REFRESHING



## SIDES

\$8

YUCA

TOSTONES /  
MADUROS

PAPAS

## DRINKS

### PIÑA COLADA \$10

A SMOOTH TROPICAL BLEND OF COCONUT CREAM AND FRESH PINEAPPLE, SERVED ICY & REFRESHING

### PIÑA FRESCA EN SU CÁSCARA \$20

A WHOLE PINEAPPLE FILLED WITH REFRESHING PIÑA COLADA OR TROPICAL JUICE

# FRANCE

## JAMBON-BEURRE \$13

CLASSIC HAM & BUTTER SANDWICH  
ON A CRISPY BAGUETTE

## CREPES SALEES \$15

SAVORY CREPE WITH HAM & MOZZARELLA

## CRÊPE AUX FRUITS \$15

SWEET CRÊPE WITH NUTELLA  
& FRUIT TOPPING

## CRÊPES CLASSIQUE \$10

SWEET CREPE WITH NUTELLA

## CREPES SALEE \$15

TURKEY & AVOCADO AIOLI  
SAVORY CREPE WITH TURKEY &  
MONTEREY JACK



## SIDES

\$3 EACH \$8 FOR 3

COOKIE  
AUX PEPITES  
DE CHOCOLAT

MACARONS



## SWEETS

\$7

CROISSANT PARISIEN

\$12

CREPE GLACEE

CREPE SUNDAE A SCOOP OF ICE CREAM  
SERVED WITH CRISP MINI CREPE DISKS,  
WHIPPED CREAM AND A CHOICE OF TOPPING

## DRINKS

FRENCH SPARKLING  
LEMON LEMONADE \$7

ADD A  
FLAVOR  
+\$1

CAFÉ FRANÇAIS \$7



**LALO \$15**

**POULET \$15**  
**À LA CRÉOLE**  
CHICKEN

**FRITAY \$15**  
PLANTAINS, PORK,  
SAUSAGE & AKRA

**GRIOT \$15**  
FRIED PORK

**CABRIT \$20**  
GOAT

## DRINKS

**SUGAR CANE JUICE \$10**

**KOLA COURONNE \$5**  
HAITIAN COLA

**SIDES \$5**

EACH

**PÂTÉ KÒDE RICE**  
HAITIAN HAND PIE

**RICE & BEANS**



## DESSERTS

**BEIGNETS \$5**

EACH

**PINEAPPLE  
UPSIDE-DOWN  
POUND CAKE**

# Honduras



## **POLLO CON TAJADA** **\$17** **Ó PAPA FRITAS**

**FRIED CHICKEN WITH CABBAGE AND SAUCE**  
WITH CHOICE OF **RIPE BANANA CHIPS**  
OR **FRENCH FRIES**

## **CARNE FRITA** **\$20** **Ó CHICARRON** **CON YUCA Y ENSALADA**

**FRIED STEAK OR PORK RINDS**  
WITH **YUCA AND SALAD**

## **CASAMIENTO** **\$20**

**STEAK WITH RICE AND SALAD**

## **PUPUSA** **\$8**

YOUR CHOICE OF **CHEESE**  
AND **CHICHARRON MIX**,  
OR **CHEESE ONLY**

## **PINCHOS** **\$15**

**KEBABS - CHICKEN OR PORK**,  
WITH **ONIONS & PEPPER**  
**ON A STICK**

## **SIDES** **\$8**

### **ELOTE LOCO**

**CORN ON THE COB WITH MAYO,**  
**CHEESE AND OPTIONAL HOT SAUCE**

### **PLATANOS CON QUESO**

**FRIED PLANTAINS WITH CHEESE**

### **AREPA DE CHOCLO**

**CORN PATTY WITH CHEESE**

## **DESSERTS**

**TRES LECHE** REG **\$8**

**THREE-MILK CAKE**

LG **\$13**

**FLAN** **\$10**

**GELATIN CORE MADE**  
**WITH EGG, MILK, SYRUP**  
**& BROWN SUGAR**

## **DRINKS**

**HORCHATA** **\$10**

**RICE, MILK**  
**AND WATER DRINK**

**JAMAICA** **\$10**

**HIBISCUS WATER**



# Honduras



## PINA COLADA

NON-ALCOHOLIC

**\$15**

DRINK IN  
PINEAPPLE

**\$8**

20 OZ  
CUP

PINEAPPLE • PASSION FRUIT  
STRAWBERRY

## DELIFRUITY ICE CREAM



**\$3**

TRADITIONAL  
FLAVORS



# INDIA



ADD A 12 OZ DRINK FOR \$6

**1 DELIGHT PLATTER \$15**  
CHOICE OF PANEER BUTTER MASALA OR BUTTER CHICKEN  
SERVED WITH BASMATI RICE & NAAN - INDIAN CHEESE OR MARINATED  
CHICKEN COOKED IN A SAUTÉED BLEND OF ONION, GINGER, GARLIC,  
TOMATOES, INDIAN HERBS AND SPICES WITH BUTTER AND FRESH CREAM

**2 ROYAL PLATTER \$19**  
DELIGHT PLATTER + ONE SIDE  
CHOICE OF PANEER BUTTER MASALA OR BUTTER CHICKEN

**3 CHICKEN BIRYANI \$15**  
SERVED WITH 1 PIECE OF SAMOSA MADE WITH CHICKEN,  
BASMATI RICE, INDIAN SPICES AND HERBS

**4 MUMBAI STREET PLATTER \$12**  
SPICY, BUTTERY MASH OF VEGETABLES INCLUDING  
POTATOES, TOMATOES, PEAS, AND BELL PEPPERS,  
SLOW-COOKED WITH A SIGNATURE BLEND OF SPICES  
SERVED WITH SOFT GOLDEN BUNS TOSSED WITH BUTTER

**5 MUMBAI STREET PLATTER \$16**  
+ ONE SIDE

## SIDES

\$5 EACH

### SAMOSA

CHOICE OF VEGETARIAN OR  
CHICKEN - FRIED PASTRY WITH  
SAVORY FILLING OF POTATO  
OR CHICKEN, ONIONS AND  
PEAS, SERVED WITH CHUTNEY

### TANDOORI CHICKEN

SKINLESS LEGS & THIGHS MARINATED IN  
A TENDERIZING MIXTURE OF YOGURT,  
LEMON JUICE, INDIAN HERBS AND SPICES,  
THEN BAKED IN A TANDOOR OVEN

### GOBI MANCHURIAN

CRISPY CAULIFLOWER FLORETS TOSSED IN A  
TANGY, SPICY SAUCE MADE WITH SOY, GARLIC,  
GINGER, AND CHILI. THE DISH IS GARNISHED  
WITH SPRING ONIONS AND BELL PEPPERS FOR  
A BURST OF COLOR AND CRUNCH

## DESSERT

**GULAB JAMUN 1PC \$3**

FRIED BALLS OF DOUGH MADE FROM MILK SOLIDS AND  
SEMOLINA, SOAKED WITH AN AROMATIC SYRUP SPICED  
WITH CARDAMOM, ROSEWATER AND SAFFRON

**GAJAR HALWA CARROT PUDDING \$5**

GRATED RED CARROTS IN FULL-FAT MILK, SIMMERED  
UNTIL RICH AND CREAMY, SWEETENED WITH SUGAR  
AND INFUSED WITH CARDAMOM



## DRINKS

(1) 12oz  
CUP

\$7

24oz  
SOUVENIR CUP

\$15

### INDIAN MOJITO

CHOICE OF ROSE OR MANGO FLAVORS  
REFRESHING NON-ALCOHOLIC DRINK  
MADE FROM MINT & JUICE

### MANGO LASSI

CREAMY, TROPICAL INDULGENCE THAT BLENDS THE  
RICHNESS OF YOGURT WITH THE SWEETNESS OF RIPE  
MANGOES. MADE WITH FRESH MANGO PULP, SMOOTH  
YOGURT, A TOUCH OF SUGAR, AND A HINT OF CARDAMOM.

# JAMAICA

## CURRY CHICKEN MEAL **\$15**

A STEW WITH A BLEND OF CURRY & SAVORY ISLAND SPICES SERVED OVER RICE WITH A SIDE ITEM

## CURRY GOAT MEAL **\$20**

STEW WITH A BLEND OF CURRY & SAVORY ISLAND SPICES SERVED OVER RICE WITH A SIDE ITEM

## JERK CHICKEN MEAL **\$15**

SPICY GRILLED CHICKEN SERVED OVER RICE WITH A SIDE ITEM

## JERK WING MEAL **\$15**

SPICY GRILLED CHICKEN WINGS SERVED OVER RICE WITH A SIDE ITEM

## OXTAIL MEAL **\$20**

STEWED IN A SAVORY SAUCE AND SERVED OVER RICE WITH A SIDE ITEM

## DESSERT

BLACK CAKE

RUM-SOAKED FRUIT CAKE

FRIED PLANTAINS

**\$5**

## DRINKS

ISLAND PUNCH

**\$5**

TROPICAL LEMONADE

## SIDES

**\$5**

RICE

STEAMED  
CABBAGE

JAMAICAN PATTIES  
MEAT FILLED PASTRY



# MEXICO



**\$15**

CHICKEN OR PORK KEBABS

**\$20**

STEAK KEBABS

**BROCHETTES / ALAMBRES**

**MEAT & RICE \$15**

CHICKEN OR PORK

**MEAT \$20**

& TWO SIDES

CHICKEN OR PORK

**\$15 EACH**

**CORTEZAS DE CERDO** PORK RINDS

**TACOS**

BEEF, CHICKEN OR PORK

1 CT \$6  
2 CT \$10



## SIDES

SWEET PLANTAIN \$8

FRIES WITH CHICKEN \$15

ELOTE BOWL \$10

## DRINKS

**HORCHATA \$10**

RICE DRINK BOILED WITH CINNAMON

**PINA COLADA**

SMOOTH AND CREAMY DRINK WITH FRESH PINEAPPLE, COCONUT, & MEXICAN FLAVOR

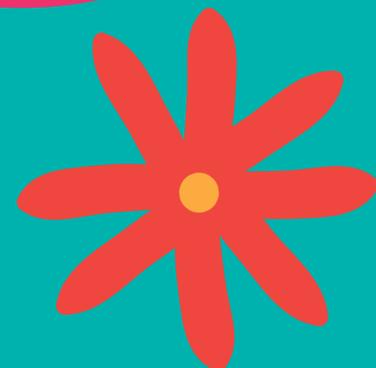
**\$10**  
CUP

**\$15**  
LARGE

**\$25**  
SOUVENIR CUP

## DESSERT

**FRESH FRUITS \$10**





# PALESTINE



**GYRO SANDWICH** \$20

WITH SIDE OF HUMMUS OR TABOULE

**FALAFEL SANDWICH** \$15

WITH SIDE OF HUMMUS OR TABOULE

**CHICKEN KABOB** \$15

WITH SIDE OF HUMMUS OR TABOULE

**MUSAKAHN ROLLS** \$15

2 ROLLS STUFFED WITH SHREDDED CHICKEN, ONIONS AND SUMAC WITH 2 SIDES

**SPINACH PIE** \$5

**DRINKS** ARABIC COFFEE \$5  
HOT ARABIC TEA WITH FRESH MINT

## SIDES

**HUMMUS** \$7

**TABOULE** \$8

**STUFFED GRAPE LEAVES** \$3  
2 PCS

VEGETARIAN



## DESSERTS

**MA'AMOUR** \$3  
STUFED DATE COOKIES

**WARBAT** \$5

**BAKLAVA** \$5



REPUBLIC OF

PAÑAMÁ



**WHOLE FRIED FISH** **\$25**

WITH COCONUT RICE  
AND GREEN SALAD

**STEWED CHICKEN** **\$10**

WITH OJALDAS  
(FRIED BREAD)



**SIDES**

**\$4**

**CORN  
EMPANADA**

**CARIMAÑOLA**

YUCA ROOT FILLED  
WITH GROUND BEEF

**DRINKS**

**\$6**

**FRUIT DRINK**

**DESSERT**

**\$4**

**BREAD PUDDING**



REPUBLIC OF

# PAÑAMÁ



**ARROZ** **\$15**  
**CON POLLO**  
CHICKEN & RICE  
WITH **POTATO SALAD**  
AND **FRIED RIPE PLANTAINS**

**CHORIZO** **\$15**  
**COMBO**  
SAUSAGE  
WITH **FLOUR EMPANADA**  
AND **FRIED GREEN PLANTAINS**

**SANCOCHO** **\$6**  
DE **GALLINA**  
**PANAMANIAN CHICKEN SOUP**  
WITH **WHITE RICE**

## DRINKS

**CHICHA DE LIMONADA** **\$5**  
CON **RASPADURA**  
LEMONADE DRINK WITH  
SUGAR CANE SWEETNER

## SIDES

**\$6**  
EACH

### TAMAL

**PANAMANIAN TAMAL**  
MADE WITH **CHICKEN**



## DESSERT

**ARROZ CON** **\$5**  
**LECHE**  
**RICE PUDDING**

# PERU



**CEVICHE DE PESCADO** \$15

FISH CEVICHE

**SECO CON ARROZ Y FRIJOLES** \$15

MEAT STEW WITH BEANS AND RICE

**POLLO A LA BRASA CHAUFA** \$15  
**Y PAPA HUANCAINA**

ROASTED CHICKEN WITH FRIED RICE,  
POTATO WITH YELLOW SAUCE

**TAMALES** \$10  
**PERUANOS**

PERUVIAN TAMALES

## SIDES

**CAUSA DE POLLO** \$8

MASH POTATO FILLED WITH CHICKEN

**PAPA A LA HUANCAINA** \$8

POTATO WITH YELLOW SAUCE

**EMPANADAS** \$5  
GROUND BEEF

## DRINKS

**INCA KOLA** \$3  
SOFT DRINK

**CHICHA MORADA** \$3  
PERUVIAN PURPLE DRINK



# PHILIPPINES



## PANCIT \$6

RICE NOODLES WITH CHICKEN,  
SHREDDED CABBAGE AND CARROTS



## PORK \$8 BARBECUE

MARINATED PORK STRIP ON  
BAMBOO STRIPS, GRILLED &  
BASTED WITH SPECIAL SAUCE

## LUMPIA \$2

VEGETABLE SPRING ROLL



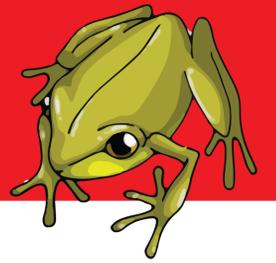
## COMBO

# \$15

COMBINATION  
OF

**PANCIT  
LUMPIA  
PORK BARBECUE**

★ *Puerto Rico*



# PIÑA COLADAS

**PLASTIC CUP** 12 OZ **\$10** 16 OZ **\$13**

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**SERVED IN PINEAPPLE** **\$13**

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**PALM TREE CUP** 16 OZ **\$20**

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**SOUVENIR CUP** 16 OZ **\$15** 25 OZ **\$18**

20 OZ **\$20** 32 OZ **\$20** 34 OZ **\$25**

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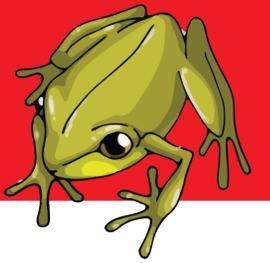
**STAINLESS STEEL TUMBLER** 20 OZ **\$35**

**STAINLESS STEEL BOTTLE** 24 OZ **\$30**





# Puerto Rico



## PUERTO RICAN PLATTER **\$20**

CHOICE OF ONE MEAT, SERVED WITH RICE  
ROAST PORK • PORK RINDS • STEWED CHICKEN

## JUMBO PINCHOS **\$15**

KABOBS - CHICKEN OR PORK

## ALCAPURRIAS **\$8 EACH**

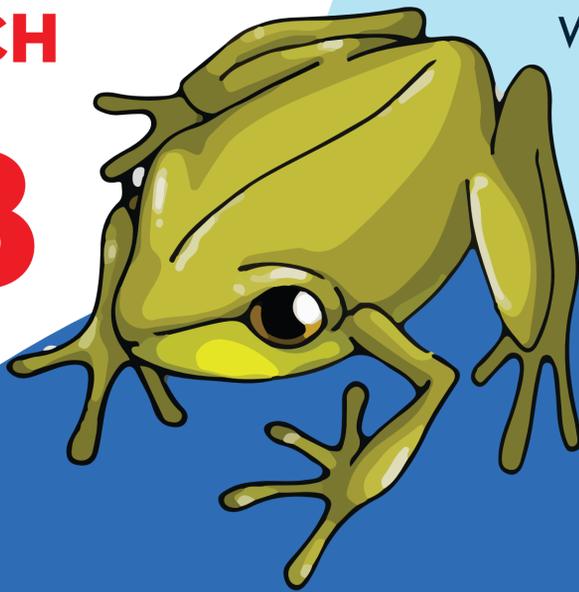
MASHED GREEN BANANAS  
FILLED WITH GROUND BEEF

## EMPANADAS **\$8 EACH**

TURNOVER FILLED WITH  
BEEF OR CHICKEN

## BACALAITOS GIGANTES **\$8**

CODFISH FRITTERS



## SIDES

**\$5**

### MADUROS

SWEET PLANTAINS

### TOSTONES

GREEN PLANTAINS

**\$10**

### AREPA

SWEET CORNMEAL  
WITH MOZZARELLA CHEESE

## DRINKS

KOLA CHAMPAGNE **\$3**



# Sierra Leone



## JOLLOF RICE & PEPE JERK CHICKEN **\$25**

SERVED WITH CHOICE OF: PLANTAIN, MANDAZI, OR BEEF / CHICKEN PATTIES

## JOLLOF RICE & FRIED FISH **\$25**

SERVED WITH CHOICE OF: PLANTAIN, MANDAZI, OR BEEF / CHICKEN PATTIES

## RICE & BROWN STEWED CHICKEN **\$25**

SERVED WITH CABBAGE WITH A CHOICE OF: PLANTAIN, MANDAZI, OR BEEF / CHICKEN PATTIES

## FUFU & EGUSI SOUP **\$25**

FUFU MADE FROM POUNDED YAM, ACCOMPANIED BY EGUSI SOUP, A HEARTY FLAVORFUL STEW MADE FROM MELON SEEDS, PALM OIL, AND COOKED WITH SPINACH

OPTIONAL PROTEIN: CHICKEN OR NO CHICKEN

## COUS COUS & PEPE JERK CHICKEN **\$25**

SERVED WITH CHOICE OF: PLANTAIN, MANDAZI, OR BEEF / CHICKEN PATTIES

## SIDES

MANDAZI PUFF PUFF **\$5**  
BENYE - 3 PCS

FRIED PLANTAIN **\$5**

PATTIES **\$7**  
CHICKEN OR BEEF - 2 PCS

## DRINKS

TROPICAL FRUITS SLUSH 20oz **\$10**

FLAVORS: PASSION FRUIT, MANGO, PINEAPPLE, ORANGE, LEMON

GINGER BIYA 12oz **\$5**



# spain



## PAELLA **\$18** DE MARISCOS

SEAFOOD PAELLA

## ESTOFADO **\$15**

CHICKEN WITH RICE

## COMBO MEAT **\$18**

MEAT + SIDE

## FRIED CHICKEN **\$15**

SERVED WITH FRIES

## PINCHOS **\$15**

SPANISH KABOBS

## SIDES

### EMPANADA

**\$8**

### CROQUETTE

**\$10**

### STUFFED POTATOES

**\$7**

## DRINKS

### LIMONADA **\$10**

SPANISH LEMONADE

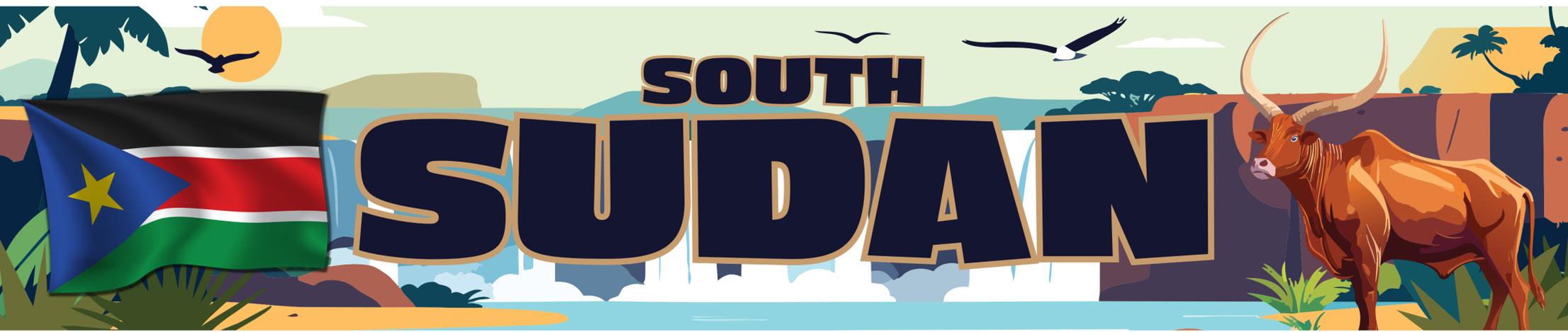
### SANGRIA NON-ALCOHOLIC **\$3**

## DESSERTS

### POLVORONES DE JEREZ

### TEJAS DEL PUERTO DE SANTA MARIA

ALMOND COOKIES



**SOUTH**

# **SUDAN**

**CHICKEN KABOB**  
ON A **STICK MEAL**  
WITH RICE AND SALAD

**\$21**

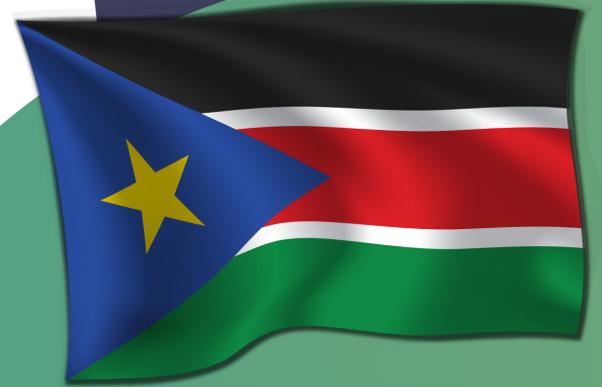
**BEEF KABOB**  
ON A **STICK MEAL**  
WITH RICE AND SALAD

**\$24**

## **SIDES**

**\$6**

**THOMIYA**  
FALAFEL



## **DESSERTS**

**ZALABIA** **\$5**  
SUDANESE DOUGHNUT

## **DRINKS**

**KARKADE** **\$6**  
HIBISCUS

**JABANA** **\$5**  
SUDANESE  
COFFEE



# TRINIDAD AND TOBAGO



**RED SNAPPER DINNER** **\$25**

**OXTAIL DINNER** **\$24**

**CURRY GOAT DINNER** **\$22**

**CURRY CHICKEN DINNER** **\$18**

**VEGGIE DINNER** **\$15**



## SIDES

**PEAS AND RICE**  
**WHITE RICE** **\$4**  
**CABBAGE**

## DESSERT

**PHOULORI** **\$5**  
10 PIECES

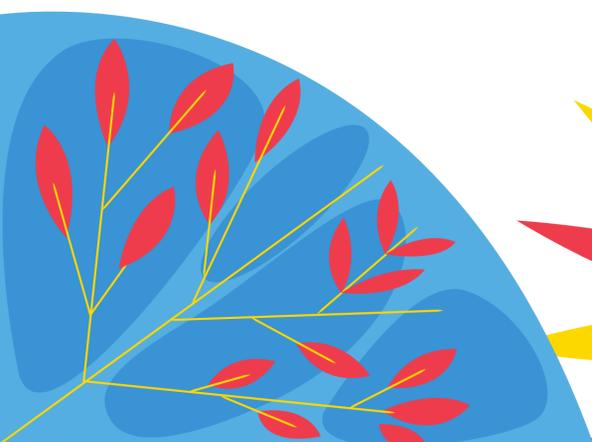
**DOUBLES** **\$5**  
CURRIED CHICKPEAS  
OVER TWO FRIED FLATBREAD  
(BARA) WITH CHUTNEYS



## DRINKS

**\$5**

**CALYPSO PUNCH**  
**SORREL DRINK**

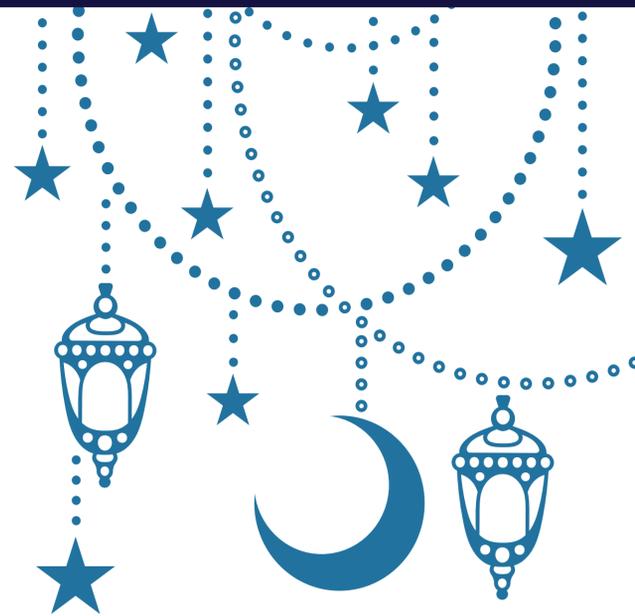




# TURKEY

## CHICKEN SHISH \$12

SOFT PITA BREAD, 2 CHICKEN SHISHES (STICK), CREAMY TZATZIKI SAUCE, LETTUCE, ONIONS, TOMATOES



## GYRO SANDWICH \$12

SOFT PITA BREAD, MEAT, CREAMY TZATZIKI SAUCE, LETTUCE, ONIONS, TOMATOES



## DESSERTS

### COOKIE \$3

INGREDIENTS: BUTTER, SUGAR, PISTACHIO, CHOCOLATE, VANILLA

## SIDES



## GOZLEME \$10

TURKISH FLAT BREAD  
SPINACH & CHEESE OR GROUND BEEF

## DRINKS

\$2

TURKISH FRUITY DRINK  
SOUR CHERRY

\$5

TURKISH COFFEE

# U.S. Virgin Islands



## KALLALOO \$15

BOWL OF LEAFY GREENS STEW MADE WITH OKRA, SALTED MEATS, FISH, AND SPICES SERVED WITH FUNGI - A CORN DUMPLING BALL

## CONCH IN BUTTER SAUCE DINNER \$28

## SNAPPER DINNER \$25

## FRIED CHICKEN OR FRIED FISH DINNER \$18

## VEGAN CHUNKS DINNER \$15

## DRINKS

PASSION FRUIT \$8  
PASSION PUNCH

## DESSERTS

VIENNA CAKE TARTS \$8  
GUAVA • COCONUT PINEAPPLE

## SIDES

\$5

JOHNNY CAKES

PATES

(BEEF OR SALT FISH)



# Venezuela



**AREPAS** **\$12** EACH  
BAKED CORN MEAL BUN FILLED WITH CHICKEN, PORK, BEEF, CHEESE, BEANS

**PASTELITOS** **\$7** EACH  
FRIED PASTRY DOUGH FILLED WITH CHEESE, CHICKEN, OR BEEF

**TEQUENOS** **\$7** 3 PIECES  
BREADED AND FRIED WHITE CHEESE

**EMPANADAS** **\$7** EACH  
FRIED CORNMEAL BUN FILLED WITH CHEESE, CHICKEN OR BEEF

**CACHAPAS** **\$12** EACH  
WITH **CHEESE**  
VENEZUELA PANCAKE MADE WITH CORN DOUGH



## SIDES

**PERRO CALIENTE** **\$6**  
VENEZUELA HOT DOG WITH ONION, FRIES, SALAD

**AREPITA** **\$12** FOR 3  
BAKED CORN MEAL BUN FILLED WITH PORK, CHICKEN, CHEESE, BEEF, BEANS

**MEAT** **\$5**



## DRINKS

**PAPELON CON LIMON**  
PANELA WATER WITH LIME **\$7**

**COCO** **\$12**

## DESSERTS

**TRES LECHES** **\$8** EACH  
MOIST, FLUFFY CAKE SOAKED IN A MIX OF THREE MILKS: CONDENSED MILK, EVAPORATED MILK AND HEAVY CREAM

**FLAN** **\$8** EACH