



DESTINO  
nuevo latino bistro

## BUFFET MENU

### Passed Appetizers \$3.00 per portion (2 pieces/portion)

*Ceviche – All types of ceviche are served in Endive Boats.*

Peruvian Style- Corvina Sea Bass, Cilantro, Aji Amarillo, Red Onions and Andean Cornnuts

Hondurian Style- Local Halibut, Orange & Lime Juices, Red and Yellow Bell Pepper, Ginger

Mexican Style- Ahi Tuna, Diced Avocado and Mango, Achiote Oil, Cilantro

Tiradito de Destino – Carpaccio Style Salmon, Creamy Aji Amarillo Salsa

*Empanadas – These baked South American pastries are available with the following fillings:*

Grilled Chicken - Huacatay (Black Mint) and Queso Fresco

Ground Pork - Pimiento Stuffed Olives and Caribbean Spices

Ground Beef - White Cheddar and Green Onions

Vegetarian – Seasonal Vegetables, Please Inquire

Caprese – Vine Tomatoes, Mozzarella, Fresh Basil

*Sautéed Tiger Prawns, Corn-Goat Cheese Crème, Spiked Tortilla Chips*

*Quinoa Encrusted Chicken Strips, Romesco Sauce*

*Ahi Tuna with a Mango Ginger Lime Mojo, Plantain Chips*

*Spicy Scallop Cakes, Fresh Corn, Red and Green Peppers, Citrus Crème Fraiche, Plantain Chips*

*Caribbean Spiced Duck Breast, Sweetened Plantain Puree, Plantain Chips*

*Caramelized Sautéed Salmon with Organic Spinach, Plantain Chips*

*Grilled Chicken Skewers, Chipotle-Lime Salsa*

*Grilled Rib Eye Strips, Chimichurri Sauce, Yuca Chips*

### Salads \$4.00 per portion

*Causa a la Limena*

*Cold Potato Torte Flavored with Lime Juice, Aji Amarillo, Black Olives*

*Ensalada de Palmitos*

*Medley of Mixed Greens, Sliced Papaya, Hearts of Palm,*

*Golden Raisins, Jicama, and Toasted Pumpkin Seeds*



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Ensalada de Quinoa

*Light Quinoa Salad Served with Grilled Vegetables, Citrus Vinaigrette*

Papas a la Huancaína

*Peruvian Potato Salad with a Creamy Aji Amarillo - Cheese Salsa*

Main Dishes \$8.00 per portion

Chile Relleno

*Filled with Ground Beef, White Cheddar and Peruvian Olives*

Tamales Verdes

*Cilantro Infused Tamales, Grilled Chicken and Aji Amarillo, Citrus Crème Fraiche*

Picante de Camarones

*Sautéed Tiger Prawns in a Spicy Sofrito Puree, Housemade Tortilla Chips*

Lomo de Cerdo Relleno con Picadillo

*Adobo Rubbed Pork Loin with a Dried Fruit Chutney Stuffing*

Aji de Gallina

*Shredded Chicken in Cream and Aji Panca-Chili Sauce*

Arepas

*Venezuelan Cornmeal Biscuits Filled with Fontina Cheese,  
Roasted Corn and Tomato Salsa*

Lomo Saltado

*Peruvian Beef Stir Fry, Roma Tomatoes, Roasted Potatoes*

Corvina con Panela

*Sautéed Sea Bass Marinated in a Sweet Soy-Tamarind Glaze*

Capon de Auyama

*Banana Squash Filled with Achiote Grilled Eggplant and Portobello Mushrooms*

Sides \$3.50 per portion

Caribbean Black Beans

*Seasoned White Rice*

*Sweet Potato Puree - Savory Sweet Potato, Carrots, Orange Juice*

*Quinoa Polenta - Rich Polenta with Shitake Mushrooms*

*Gallo Pinto - Costa Rican Rice*

*Arroz Verde - Cilantro Infused Rice*

*Locro - Banana Squash Puree with Hints of Goat Cheese*