



DESTINO

LATIN BISTRO / PISCO BAR

## *BUFFET MENU, 2020*

### **STARTERS \$9.00 PER PORTION**

- ENSALADA DE DESTINO- baby arugula / hearts of palms / brazilian mango / rehydrated gooseberry roasted pepitas / coconut vinaigrette **-gf**
- CAUSA CON PIQUILLOS- aji amarillo-potato torte / sweet 100 tomatoes / don alfonso olives **-gf**
- ENSALADA DE QUINOA- light quinoa salad / jicama / seasonal vegetables / mint mojo **-gf**
- PAPAS A LA HUANCAINA- roasted potato salad / creamy aji amarillo - cheese sauce / queso fresco
- ARUGULA-JICAMA SALAD- baby arugula / jicama / lemon / radish / honey / olive oil **-gf**
- SPINACH-ENDIVE SALAD- spinach / hearts of palms / piquillo peppers / honey-lemon vinaigrette **-gf**

### **MAIN DISHES \$14.00 PER PORTION**

- CEVICHE A LA PERUANA- wild ecuadorian corvina / aji limo / cilantro / canchas / sweet potato chips
- CEVICHE MIXTO- wild australian butterfish / tiger prawns / chipotle leche de tigre / fried leeks **-gf**
- SALMON TIRADITO- local king salmon / ginger / creamy aji reduction / malagueta pepper / poppyseed **-gf**
- CHILE RELLENO- ground sirloin / cheddar / don alfonso olives / chipotle salsa / citrus crème fraiche **-gf**
- TOSTADA DE CAMARONES- corn tostada / sautéed tiger prawns / corn-goat cheese salsa
- AJI DE GALLINA- shredded chicken / cream & aji panca - chile sauce / parmesan
- AREPAS- cornmeal biscuits / mozzarella cheese / epazote-pineapple salsa **-gf**
- LOMO SALTADO- angus top sirloin stir fry / roma tomatoes / soy-balsamic reduction / roasted potatoes
- ROPA VIEJA DEL PASTOR- slow-braised pork shoulder / guajillo & pasilla chiles / queso fresco **-gf**
- CAPON DE AYUAMA- roasted acorn squash / sweet potato / coconut milk / bell pepper couli **-gf**
- CHICKEN WITH MOJO- grilled chicken breast / piquillo pepper / onions / orange-garlic mojo **-gf**
- CHICKEN WITH TAMARIND- grilled chicken breast / tamarind-panela glaze / cilantro / pasilla chile **-gf**
- PASTEL DE CHOCLO- cream-corn casserole / ground sirloin / chicken breast / sun-dried black olives **-gf**

### **SIDE DISHES \$7.00 PER PORTION**

- SAUTÉED KALE- red quinoa / raisins / pine nuts **-gf**
- FRIJOLAS NEGROS- caribbean black beans **-gf**
- GALLO PINTO- costa rican black beans / white rice / lizano salsa **-gf**
- ARROZ BLANCO- white rice / peruvian choclo **-gf**
- ARROZ ROJO- tomato soffritto rice / oregano / english peas **-gf**
- ARROZ VERDE- cilantro infused rice / bell pepper / aji amarillo / spices **-gf**
- GARLIC-CHIPOTLE MASHED POTATOES- yukon potato / chipotle / garlic / cream **-gf**

### **DESSERTS 25 PIECES \$50.00 / 50 PIECES \$90.00**

- ALFAJORES- south american butter cookies filled with dulce de leche
- CHOCOLATE BUÑUELOS- triple chocolate fritters / cinnamon sugar / jalea de aji amarillo

*gf- indicates gluten free item*

*all catering orders must be confirmed 24 hours in advance*