



Latin Latitude Vacations

## Dinner Menu

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All of our dinner options include a choice of appetizer, salad, main course and dessert. Please read our terms and conditions for more information. One, two and three course options available.

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**Appetizer Options:** Shrimp Ceviche, Black Bean Quesadillas, Chicken Wings, Guacamole and Chips, Warm Cheesy Dip with Chips or Veggies, Salsa and Chips, Veggies and Dip, Warm Artichoke Dip with Bread, Jalapeno Poppers, Tortilla Soup, Chicken Salbutes, Creamy Shrimp and Corn Chowder, Chorizo with Honey Mustard Sauce, Chorizo and Aged Manchego Zucchini Rolls.

**Salad Options:** Grilled Calamari with Greens, Caesar Salad, Spinach Salad with Strawberry's and Feta, Orange and Almond Mixed Green Salad, Green Salad with Mango and Avocado, Mixed Green Salad, Green Salad with Watermelon and Panela Cheese.

**Desert Options:** Fresh Fruit Platter with Dulce de Leche, Fresh Fruit Parfait infused with Malibu Rum, Cheese Cake topped with local fruit, Key Lime Torte, Fresh Fruit Empanadas with Ice cream, Homemade Meringue with Ice cream and Chocolate Sauce, Seasonal Fruit Crisp with Ice cream, Flan, Caramelized Fruit Tart with Mexican Chocolate and Pepitas.

### Main Course Options:

#### Arrachera BBQ

Succulent, marinated beef grilled to perfection accompanied by our signature chipotle sauce or chimichurri. Served with seasonal vegetables and roasted potatoes \$42

#### Mexican Lasagna

Seasoned ground beef or veggie chorizo, chili guajillo tomato sauce with layers of poblano cream corn, sautéed chaya and black beans, topped with manchego cheese \$36

#### Pan Seared Tuna Steak



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Seared tuna steak with soy ginger marinade. Served with fresh mango salsa, brown rice and seasonal vegetables \$46

### **Pumpkin Seed Crusted Fish**

Pumpkin seed crusted fish fillet with our signature tamarind sauce. Served with Mexican rice and seasonal vegetables \$42

### **Fish with Roasted Red Peppers and Chaya**

Fish with a filling of roasted red peppers and locally grown Chaya\* when in season. Spinach substituted when not in season. Topped with tantalizing tequila lime butter sauce and served with Mexican rice and seasonal vegetables \$42

### **Chicken Mole**

Chicken breast marinated in a spicy, nutty sauce that has a hint of chocolate then grilled to perfection. Served with roasted potatoes and seasonal vegetables \$36

### **Tequila Lime Shrimp**

Amazing jumbo prawns marinated with garlic, tequila and lime then grilled to perfection. Served with Mexican rice and seasonal vegetables \$42

### **Tamarind Grilled Salmon**

Tart and semi-sweet tamarind marinated seared salmon steak. Served with poblano rice and delicious seasonal vegetables \$42

### **Poblano Pasta**

Pasta served with poblano infused creamy garlic sauce with cilantro and parmesan cheese. Vegetarian, shrimp or chicken \$36

### **Pibil**

A choice of fish, chicken or pork cooked in a banana leaf with a mild achiote pepper rub. A Yucatan specialty! Served with Mexican rice, black beans and corn tortillas \$36

### **Grilled Whole Fish**

Fresh catch of the day wrapped in a banana leaf and cooked to perfection. Choice of garlic/lime or stuffed with onions, peppers and tomatoes with Mexican rice and seasonal vegetables \$45



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### **Enchiladas Verde or Roja**

Chicken in tortillas smothered in our homemade verde or roja sauce and cheese then baked golden brown. Served with Mexican rice and black bean salsa \$36

### **Chicken with Chipotle Cream Sauce**

Tender chicken served in a mild smoky chipotle pepper cream sauce. Served with Mexican rice and seasonal vegetables \$36