



PATIO LUNCH MENU OPTIONS

APPETIZERS

WINE-BASTED POACHED PEARS AND COTTAGE CHEESE SALAD \$ 12.00

Grilled chicken, caramelized nuts, and red onions marinated in olive oil and toasted sesame seeds.

SERRANO HAM-WRAPPED JUMBO SHRIMP SALAD \$16.00

Baby lettuce, extra virgin olive oil, balsamic vinegar, toasted almonds, papaya coulis and pesto.

FRESH SALMON TARTAR \$ 14.00

Avocado, capers, red onion, and dill vinaigrette with natural yogurt.

SHRIMP AND CHORIZO MINISTRONE \$ 12.00

Fresh mini vegetables, tomato, white beans, and pasta cooked with natural herbs.

FRESH CAPRESE AND ARUGULA BRUSCHETTA \$ 10.00

Fresh buffalo mozzarella, tomato, pesto, extra virgin olive oil and balsamic vinegar over our homemade olive toast.

PERUVIAN CEVICHE \$14.00

Sea bass marinated in lemon with red onion, Peruvian aji sauce, fresh cilantro, sweet potatoes and Peruvian corn (choclo)



MAIN DISHES

TENDERIOIN SHISH KABOBS \$ 22.00

Grilled with onions, bell pepper, and fresh mushrooms, served with mashed carrots and red cabbage relish.

RISOTTO WITH GRILLED TENDERIOIN \$ 24.00

Fresh mushrooms, porcini mushrooms, and tomatoes sautéed with red onions in sesame seed and soy oil.

STUFFED PORK TENDERIOIN MEDALLIONS \$ 22.00

Served with mashed sweet potatoes and prune sauce.

CHICKEN SAUTÉ \$ 19.00 ○

Sautéed with fresh tomatoes, red onion in sesame seed and soy oil, served with potato wedges and Jasmine rice.

SEA BASS IN ORANGE-BEER SAUCE WITH THYME INFUSION \$ 22.00

Served with yucca patty and almond broccoli.

SEAFOOD CASSEROLE \$ 22.00

Shrimp, mussels, clams, and squid in your choice of Pomodoro or white sauce.

PESTO SHRIMP KABOBS \$ 24.00

Onion, red pepper, and cherry tomatoes, served with country potatoes and mango salsa.



All taxes included



WRAPS

BREADED FISH WRAP \$ 17.00

Sea bass, lettuce, red onion, and avocado with tartar sauce.

CHICKEN AND MANGO SAUCE WRAP \$ 15.00

Lettuce, tomato, onion, and mozzarella cheese.

BEEF TENDERLOIN WRAP \$ 17.00

Lettuce, tomatoes, fresh mushrooms sautéed with honey Dijon and mozzarella cheese.

SANDWICHES

CORIN CLUB \$ 14.00

Bacon, chicken, ham, lettuce, tomato, fried egg, and cheddar cheese on homemade white *bread*.

CHICKEN BREAST AVOCADO SANDWICH \$ 14.00

Lettuce, tomato, onion, Swiss cheese, and dressed with mustard and mayonnaise.

PORTOBELLO MUSHROOM SANDWICH \$ 14.00 △

Arugula, dehydrated tomatoes, provolone cheese and a balsamic dressing.

HAM AND CHEESE SANDWICH \$ 12.00

Lettuce, tomato, and cheddar cheese.

QUESADILLAS

CHICKEN QUESADILLA \$ 14.00

Mozzarella cheese, caramelized onions, pico de gallo, and guacamole.

TENDERLOIN QUESADILLA \$ 16.00

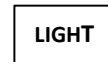
Mozzarella cheese, fresh mushrooms, pico de gallo, and guacamole

VEGETABLE QUESADILLA \$ 14.00 △

Mozzarella cheese, onions, mushrooms, red peppers, broccoli and carrots, with pico de gallo and guacamole.



All taxes included



HAMBURGERS AND MORE

BEEF TENDERLOIN BURGER \$ 18.00

A homemade sesame seed bun, lettuce, tomato, red onion, pickle, and mozzarella cheese.

SKIRT STEAK BURGER \$ 20.00

Homemade olive bread, lettuce, tomato, pickles, and red onion with Swiss cheese.

LAMB BURGER \$ 20.00

Stuffed with blue cheese, red onion, lettuce, tomato, pickles, and Swiss cheese.

FISH & CHIPS \$ 20.00

Tempura fried sea bass with country fries, tartar sauce, and green salad.

CHICKEN FINGERS \$ 12.00

Served with country fries and honey mustard.

Traditional Dishes

GRILLED CHICKEN "CASADO" \$ 16.00 ○

Rice, beans, fried plantain, guacamole, and house salad.

GARLIC FISH "CASADO" \$ 18.00 ○

Rice, beans, fried plantains, tartar sauce, and house salad.

BEEF TENDERLOIN "CASADO" \$ 18.00 ○

Rice, beans, fried plantains, pico de gallo and house salad.

BEEF STEW \$ 11.00 ○

Traditional beef and vegetable stew, served with fresh white rice.



PIZZA

PIZZA MARGARITA

Tomato sauce, mozzarella cheese, fresh tomatoes, and basil.

Small \$ 8.00 Large \$ 14.00

HAM AND MUSHROOM

Tomato sauce, mozzarella cheese, white mushrooms, and ham.

Small \$ 10.00 Large \$ 16.00

THREE CHEESE PIZZA

Tomato sauce, mozzarella cheese, gorgonzola cheese and parmesan cheese.

Small \$ 11.00 Large \$ 16.00

CHEF`S PIZZA

Tomato sauce, mozzarella cheese, red onions, blanck olives, fresh mushrooms, and basil.

Small \$ 10.00 Large \$ 16.00

PROSCIUTTO & ARUGULA PIZZA

Tomato Sauce, mozzarella cheese, prosciutto and arugula.

Small \$ 12.00 Large \$ 18.00



All taxes included

HEALTHY & VEGETARIAN MENU

APPETIZERS

MUSHROOM CEVICHE \$ 11.00 △ □ ○

Red onion, cilantro, ginger-celery paste, lemon juice and Peruvian aji.

YUCCA AND SWEET CORN PATTIES \$ 12.00 △

Accompanied with red onion vinaigrette and cilantro pesto.

SPRING ROLLS \$ 12.00 △

Butter lettuce, onion, zucchini, and carrots wrapped in rice paper with oriental sauce.

MAIN DISHES

TAGLIATELLE WITH ASPARAGUS \$ 22.00 △

Cherry tomatoes, mushrooms, spinach, and sliced almonds.

CILANTRO AND SPINACH QUINOA \$ 20.00 △ □ ○

Red peppers, sweet peas and caramelized onions.

PALM HEARTS AU GRATIN \$ 18.00 △ □

Baked palm heart loaf with red peppers and whole grain rice.



All taxes included

EMPERADOR RESTAURANT DESSERT MENU

PEARS IN RED WINE \$ 9.00 △

Glazed pistachios, pastry cream, and cinnamon.

PRUNE CRUMBLE AND MASCARPONE ICE CREAM \$ 9.00 △

Crunchy crumble with prunes and homemade mascarpone ice cream.

COFFEE FLAN \$ 8.00 △

Traditional flan seasoned with coffee and served whipped cream.

NUTELLA CREPES AND BANANAS \$ 8.00 △

Served with Bailey's cream and strawberry compote.

LAVA CAKE \$ 10.00 △

For true chocolate lovers, spongy chocolate cake filled with hot fudge and ice cream.



All taxes included