



## INTERNATIONAL TAPAS BASALTO MENU

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### FISH CROQUETTES (Costa Rica- Japan)

In sugar cane with a spicy sweet pepper sauce.

### GALICIAN OCTOPUS (Spain) ○

Served over grilled potatoes, parsley, sweet pepper, extra virgin olive oil, and kosher salt.

### TEQUEÑOS (Venezuela) △

Cheese wrapped in a wheat flour dough served with a pink dipping sauce with vodka and orange zest.

### CHICKEN SATAY (Thailand)

Kabob served with peanut sauce and pita bread.

### SEA BASS FISH FINGERS (Peru) □ ○

Avocado, Peruvian aji sauce, and red onion.

### EGGPLANT PARMESAN (Italy) △

Parmesan and mozzarella cheeses over a savory Pomodoro sauce.

### FRIED TENDERIOIN KEBBEH (Libya)

Served with a cucumber and yogurt sauce, with lemon, olive oil, and a touch of Cajun spice.

### CEVICHE (Costa Rica) □

Sea bass with onion, red pepper, and cilantro, marinated in lemon juice.

### BITTERBALLEN DUTCH MEATBALLS WITH MUSTARD SEED SAUCE (Holland)

Traditional Dutch meatball recipe.

### CHIFRIJO (Costa Rica)

Traditional recipe with pork rinds and avocado.

### SERRANO HAM STACKS ON HOMEMADE OLIVE BREAD (Spain)

Fresh cheese marinated in balsamic vinegar, arugula, tomatoes, and extra virgin olive oil.

\$ 12.00 Taxes included

