



a c a s a f o x

DINNER PARTY FARE

carne chorizada (spiced beef + tropical vegetables) this is the quintessential nicaraguan dish, consisting of ground sirloin beef which is slowly simmered in a stew of onions, garlic, tomatoes, latin spices and tropical vegetables, and is served with rice, black beans and a host of specially prepared condiments and side dishes: fried plantains, sour cream, spicy picante sauce and encortido (a salad of shredded cabbage, green onions, tomatoes and herbs).

pollo chorizada (shredded herb chicken + vegetables) very similar to the carne chorizada from above, but uses herbed shredded chicken in place of beef. also slowly simmered with a variety of savory spices over many hours and served with rice, black beans and a host of specially prepared condiments and side dishes: fried plantains, sour cream, picante sauce and encortido (a salad of shredded cabbage, green onions, tomatoes and herbs).

costilla de cerdo (marinated pork short ribs) the most unique of all dishes, these ribs are marinated in a host of spices for over 24 hours and slowly braised in their own juices until they become lightly crispy on the outside and remain tender throughout. served with rice, black beans, fried plantain chips, picante sauce, sour cream, and encortido (cabbage, tomato and green onion salsa/coleslaw).

camarones a las brazas (grilled marinated shrimp wrapped in bacon) the shrimp is marinated over night in a citrus and jalapeño marinade then wrapped in bacon and grilled in the broiler. served over a bed of fried rice, and accompanied by black beans, fried plantains, picante sauce, sour cream and encortido. a portion of these can be made without bacon for those who prefer no meat.

arroz con pollo (spanish style chicken + rice) the most typical of all dishes, and one that is found in one variation or another in every latin country, this is a rice dish made with a sauce of tomatoes, olives, petite peas, and shredded herb chicken. once all is cooked and combined, it is slowly baked in the oven until light and flaky. the chicken in this dish, can be removed and replaced with more seasonal vegetables, and makes for an excellent vegetarian alternative. served with fried plantains and a shredded cabbage, tomato and scallion salad.

oven roasted mojito chicken a modern take on a traditional cuban dish of chicken slowly roasted in a marinade of fresh oranges, limes, garlic, olive oil, cilantro and paprika. also served with fried rice, black beans, fried plantains, sour cream and cabbage salad.

roasted chipotle chicken chicken legs and thighs marinated in chipotle peppers, adobo sauce, lime and garlic and roasted in the oven. served with rice, black beans, fried plantains, sour cream, homemade hot sauce and cabbage, tomato and scallion salad.

beer braised marinated beef short ribs seasoned with a dry rub of smoked paprika, cumin and garlic and then braised in dark beer and chipotle peppers until a rich sauce develops and the meat falls off the bone. served with the traditional sides of rice, black beans, encortido + fried plantains.

red snapper with cilantro, garlic + lime whole red snapper, or fillets, that are slow roasted in the oven until crispy and served with the same host of side dishes as above.

garlic + red pepper jumbo shrimp pan fried with lots of garlic + home grown crushed red pepper.

red snapper a la veracruzana oven baked with lots of fresh tomatoes, onions and olives - served whole or in fillets with fried rice and fresh ratatouille or black beans.

seafood, chorizo + chicken paella made in the traditional spanish style with saffron rice, shellfish, roasted chicken and pan fried chorizo until savory and flaky. topped off with jeres sherry (optional).

NON-TRADITIONAL FARE

(for those who prefer to choose a less Latin route!)

roasted cherry tomatoes in garlic + olive oil

roasted rosemary potatoes

steamed asparagus

roasted asparagus with balsamic dressing

roasted brussel sprouts with fried pancetta

garlic mashed potatoes

mashed potatoes with white truffle oil

celeriac puree

stewed lentils

french cut green beans in sherry

DESSERTS

citrus mousse with fresh berries

seasonal fruit salad with lime-mint dressing + chocolate

meringue cookies

tequila mousse

torta de parchita (passion fruit cheesecake)

tangy lemon bars

mini chocolate cupcakes with peppermint frosting