



SIGNATURE STARTERS

HOUSE CEVICHEs

*Balsamic marinated **Portobello Mushrooms***

\$7 |

*Puerto Rican style **Shrimp** | Grand Marnier | Coconut |*

Red Snapper | Fresh Citrus Juices | Cilantro

\$8

*Grilled **Seabass** | Fresh Chilis | Lime*

\$10

*Peruvian style **Mixed Seafood** | Roasted Corn
"Cancha Nuts"*

\$9

*Charred **Octopus** | Spicy "Rocoto" Chili Relish*

\$9

Tostones Mamajuana

Crispy Plantain Chips with

Cuban Spiced Shredded Beef | Slow Roasted Citrus Pork

Roasted Onion, Tomato & Basil

(Serves Two)

\$12

Housemade Empanadas

Fico's Daily Made Dough

***Fresh Market Vegetables** | Mozzarella Cheese |*

Pico de Gallo

\$6

***Spiced Shredded Beef** | Black Olives | Raisins*

\$7

***Slow Roasted Pork** | Grilled Pineapple*

\$7

SOUPS

Puerto Rican "Sancocho" Stew

Chicken | Pork | Root Vegetables

\$6

Soup of the Day

\$6



SALADS

La Vista Grilled "Churrasco" Beef Salad

Arugula | Charred Onions | Blue Cheese

\$11

Citrus Salad

Mixed Green Lettuce | Jicama | Pineapple | Cucumber |

Orange Spicy Citrus Dressing

\$8

Spinach Salad

Spinach & Radicchio | Goat Cheese |

Roasted Cashew Dressing

\$8

MAIN ENTREES

Island Creole Lasagna

\$15

Grilled Citrus Chicken

Coconut Rice | Fresh Market Vegetables

\$17

PAELLA

A traditional Spanish dish of Rice and Saffron

Valenciana

Seafood | Chicken | Chorizo | Garlic

\$25

La Vista

Fresh market Vegetables | Tomato

\$17

Brazilian Moqueca

Traditional Seafood Stew | Vegetables | Coconut Milk |

Rice

\$19

Grilled Grouper

Stir fried Quinoa "Chaufa" |

Tamarind Sauce

\$19



Picanha

*Grilled Top Sirloin | Onion |
Mushrooms | Garlic Mojo | Yucca Fries |
Fresh Market Vegetables*
\$18

Grilled Angus Beef Filet

Blue Cheese Acai Merlot Sauce
\$24

Feijoada

*Slow Braised Pork | Black Beans |
Smoked Sausage | Rice | Collard Greens*
\$18

Grilled Churrasco

*Chimi-churri Sauce | Mamposteano Rice |
Fresh Market Vegetables*
\$20

SIDE DISHES

Market Vegetables

Rice & Beans

Yucca Fries

Stir fried Quinoa "Chaufa"

Mixed Roasted Mushrooms

\$5

SWEETS

Passion Fruit Flan

\$6

Roasted Pineapple Tart | Basil Ice Cream

\$6

Mocha Cheesecake

Raspberry Sauce | Cinnamon Snap Cookie

\$6

Chocolate Tres Leches

Spiced Rum | Toasted Shaved Coconut

\$6

Dessert Trio

\$9



VINO A BICCHIERI

Please choose from our standard, oversized 7-ounce glass

(1/3 bottle), a 17-ounce decanter (2/3), or a full bottle... Salud!

White	<u>1/3</u>	<u>2/3</u>	Bottle
<i>White Zinfandel Montevina, California</i>	\$8	\$13	\$22
<i>Pinot Grigio Principato, Italy</i>	\$9	\$13	\$25
<i>Riesling, Louis Guntrum, Germany</i>	\$9	\$15	\$25
<i>Sauvignon Blanc Viña Carmen, Chile</i>	\$10	\$17	\$28
<i>Albarino, Marqués de Vizhoja, Spain</i>	\$9	\$15	\$25
<i>Chardonnay Sycamore Lane, California</i>	\$8	\$13	\$22
<i>Chardonnay, Finca Flichman, Argentina</i>	\$8	\$15	\$25
Red			
<i>Beaujolais Villegas, Louis Jadot, France</i>			\$36
<i>Pinot Noir Main Street, Napa Valley</i>	\$10	\$19	\$28
<i>Chianti Straccali, Italy</i>	\$ 9	\$17	\$24
<i>Shiraz/Cabernet, Penfold's, Australia</i>	\$10	\$19	\$28
<i>Merlot Veramonte, Chile</i>	\$10	\$19	\$27
<i>Malbec, Nieto Senetiner, Argentina</i>	\$ 8	\$15	\$22
<i>Rioja, Campo Viejo Reserva, Spain</i>	\$10	\$19	\$28
<i>Cabernet Sauvignon, Rodeny Strong, Sonoma, California</i>	\$12	\$23	\$34