

CANTINA SUNSET

MENU

Includes one house margarita, house wine, domestic draft or soft drink, ensalada mexicana, entrée and a special dessert 14

🔥 SHRIMP AL MOJO

Sautéed shrimp, garlic, tomatoes, cilantro, chile arbol, tequila lime butter with gallo pinto and fresh vegetables.

MAHI STACK

Grilled Mahi, fried yuca, avocado, tomato, mango, pickled red onion, habanero aioli

SEAFOOD MOFONGO

Sautéed shrimp, scallops, calamari, rajas, tomato, garlic in tequila butter sauce with pork carnitas, plantain, yuca mofongo

AHI TUNA WRAP

Ahi Tuna, mixed greens, avocado, tomato, jicama, carrots, soy-orange sauce, wasabi aioli

CHIPOTLE BBQ SALMON

Grilled Salmon, chipotle barbecue sauce, yuca mash, roasted corn salsa

🔥 CHICKEN FERNANDEZ

Mojo marinated grilled breast of chicken, spicy chipotle cream sauce, gallo pinto, fresh seasonal vegetables

TOFU ORIENTAL

Grilled tofu steak, chino latino sauce, julienne vegetables, mango slaw

🔥 PUNTAS DE FILETE

Filet tips, rajas, chipotle chile, jalapeños, tomatoes, queso fresco. Served with gallo pinto and corn tortillas

STEAK CHIMICHURRI

Grilled Steak, chimichurri sauce, fried yuca, sweet plantains

SHREDDED BEEF ENCHILADAS

One topped with chile verde the other with ancho tomatillo sauce, both finished with queso fresco, cilantro onion and crema. Served with gallo pinto

MONDAY - FRIDAY 3:00 - 6:00 P.M.