

Lunch

APERITIVOS

Sopa de Calabaza Pumpkin Soup	\$6
Calamares Fritos Lightly fried crispy calamari, served with yuzu mayo and pomodoro sauces.	\$12
Poke de Atún Fresh tuna glazed in an oriental sauce, served with yuzu mayo and crispy sesame rice.	\$14
Ensalada de Camarones Shrimp salad marinated in a citrus vinaigrette, served with togarashi wonton strips.	\$15
Masitas de Mero Grouper bites served with pickled onions and tartar sauce.	\$14
Pastellillos de Maíz con Bacalao Corn turnovers filled with salted Cod, served with a homemade aioli.	\$12
Tacos de Pollo al Chipotle Hard shell tacos filled with chipotle chicken, roasted corn, and jicama-apple-carrot salad. Served with pineapple Pico de Gallo and sour cream.	\$12
Alitas de Pollo Crispy chicken wings, served with pickled celery sticks and your choice of bbq-tamarind or blue cheese sauce.	\$12/16

ENSALADAS

Ensalada Verde Iceberg lettuce, tomato, red onion, carrot, cucumber and fresh strawberries, served with our homemade citric dressing.	\$10
Ensalada Caesar Crisp romaine lettuce, anchovies, parmesan cheese, croutons, served with our homemade Caesar dressing.	\$11
Ensalada Caprese Vine ripe tomatoes, fresh mozzarella cheese, arugula, and red onion, drizzled with our homemade pesto and balsamic reduction.	\$14
Ensalada de Espinacas Fresh spinach, blue cheese, bacon, walnuts and dried cranberries, served with our homemade honey mustard dressing.	\$14
Ensalada de Frutas Frescas Watermelon, pineapple, mango, pear, cucumber, fennel and cottage cheese, dressed with rice vinegar and mint leaves.	\$10
Ensalada de Habas en Escabeche Arugula, green beans, tomatoes, radish and avocado slices, served with our homemade escabeche.	\$12

SANDWICHES

Luca's Burger Homemade beef patty with American or Swiss cheese, smoked bacon, caramelized onion, lettuce, tomato, and a farm raised sunny side egg, on a brioche bun. Served with french fries.	\$15
Pastrami con Queso Suizo New York style pastrami with swiss cheese, caramelized onion, romaine lettuce, tomato, mustard and pickles on sourdough bread. Served with french fries.	\$14
Pescado Crujiente Crispy fried fish filet with romaine lettuce, tomato and pickled cucumber on a brioche bun. Served with french fries.	\$15
Pollo a la Parrilla Grilled chicken breast with bacon, sautéed mushrooms, Monterrey cheese and sweet pepper mayo on a hoagie roll. Served with french fries.	\$14
The Copa Club Sliced turkey breast, ham, crispy bacon, lettuce, tomato and swiss cheese on toasted white bread. Served with french fries.	\$12
Prosciutto en Pan de Hierbas Thinly sliced prosciutto, arugula, tomato and Manchego cheese on toasted herb bread. Served with french fries.	\$15

Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

DAILY
12:00 PM – 5:30 PM

PIZZAS

Queso Fresh mozzarella and homemade marinara sauce.	\$8/15
Peperoni Peperoni, fresh mozzarella and homemade marinara sauce.	\$12/17
BBQ Shredded pork, sweet plantain, cheddar cheese, fresh mozzarella, cilantro and homemade bbq sauce.	\$13/20
Margarita Fresh mozzarella, tomato, basil and homemade marinara sauce.	\$13/18
Carbonara Grilled chicken, fresh mozzarella, sliced tomato, basil and light homemade cream sauce.	\$14/22

PLATOS PRINCIPALES

Empanada de Pollo Lightly breaded chicken breast served with rice, beans and cinnamon-spiced sweet plantain.	\$16
Churrasco Grilled skirt steak served with mamposteao rice and steamed vegetables.	\$24
Lomo de Cerdo Asado Pork loin served with our homemade tamarind sauce, sautéed brussels sprouts and taro root puree.	\$18
Mofongo de Mero Cassava and plantain bowl filled with fresh Grouper bites in a light lemon and garlic cream sauce.	\$23
Filete de Chillo Fresh Snapper filet served with a white bean, green bean, green banana and avocado salad.	\$28
Chillo Fresco Freshly caught whole Snapper served with steamed vegetables and your choice of side.	MP
Langosta Caribeña Fresca Freshly caught Caribbean Lobster served with sautéed cassava and steamed vegetables.	MP
Camarones a la Parrilla Grilled shrimp topped with a cinnamon-pineapple chutney, served with a taro root puree and a jicama-green apple-carrot salad.	\$22

ACOMPÑANTES

\$5

Arroz Mamposteao
Arroz con Habichuelas
Papas Fritas
Batatas Fritas
Vegetales al vapor
Mofongo
Plátanos Maduros

POSTRES

\$9

All our desserts are homemade.

Brownie a la Mode
Triple chocolate brownie with vanilla ice cream and chocolate sauce.

Crème Brulée
Vanilla bean custard with caramelized sugar and orange confit.

Panna Cotta de Piña y Coco
Pineapple and coconut panna cotta.

Opera Cake
Sponge cake with layers of raspberry jelly, pistachio buttercream and fresh berries.

Tarta de Limón
Key lime tart with Swiss merengue and strawberry compote.

Tarta de Queso
Cheesecake with a mixed nut cookie and caramel sauce.

Helados de la Casa
Two scoops of ice cream served with a peanut and caramel brittle.

Sorbetes de la Casa
Two scoops of sorbet served with fresh berries.