



DINNER MENU

APPETIZER

Ceviche White Fillet Fish \$16.00

White Fillet Fish, Lime Juice, Peruvian Hot Pepper, Garlic, Ginger, Cilantro, Salt and Pepper
Served with Peruvian Corn and Sweet Potatoes

Ceviche de Ahi Tuna \$18.00

Ahi Tuna Filet, Lime Juice, Peruvian Hot Pepper, Garlic, Ginger, Cilantro, Salt and Pepper
Served with Peruvian Corn and Sweet Potatoes

Scallop & Shrimp a la Parmesana \$12.90

Quinoa Cake With Assorted Mushrooms and Melted Gorgonzola Cheese \$9.95

Soup of the Day \$5.00

SALAD

Classic Caesar Salad \$7.95

New World Cafe Salad \$9.50

Fennel, Tomatoes, Green Beans, Roasted Onions, Micro Greens In Ginger Sake Vinaigrette and White Truffle Oil Vinaigrette

Spinach Salad \$7.95

Baby Spinach, Dried Berries, Sauteed Mushrooms, Hard Boiled Eggs with Honey Mustard Vinaigrette

ENTRÉE

Lomo Saltado \$18.00

Thinly Sliced Filet Mignon, Sauteed Onions, Tomatoes, Garlic, Cilantro, Soy Sauce and Lime Juice
served over French fries and Garlic Rice

Baked Seafood \$19.95 with Julienned Vegetables, wrapped in Banana Leaf

Quinoa Salad \$17.50 w/ Pan Filet Salmon or Filet Tofu

Angel Hair Pasta \$18.50 with Lobster and Clam in Light Champagne Saffron Sauce

Cornish Hen Game \$16.95 Marinara in Lime Juice and Filet Garlic

Rack of Lamb \$19.50 with Cabernet Sauce

Fillet Mignon Scampi \$20.50 With Shrimp in Butter Herbs and Whiskey Sauce