

Soup - Choose One

Pumpkin Cream Soup with Cilantrillo

Velvety pumpkin purée blended with Caribbean herbs and a touch of cilantrillo for a smooth, earthy finish.

Broccoli Cream Soup with Cheddar

Rich and creamy broccoli soup swirled with sharp cheddar cheese—classic comfort with a bold bite.

Yautia Cream Soup with Manchego Cheese

A silky blend of tropical yautia root and nutty Manchego cheese, offering a unique twist on traditional cream soup.

Minestrone Soup with Cannellini Beans

A rustic Italian-style vegetable soup with tender cannellini beans, pasta, and herbs in a savory tomato broth.

White Bean Soup with Smoked Ham

Creamy white beans and smoky ham come together in a rich, savory broth—perfect for a cozy lunch.

Tomato Soup with Basil

Classic tomato soup elevated with fresh basil and a hint of garlic—simple, elegant, and soul-warming.

Chicken & Noodle Soup

Tender chicken, egg noodles, and garden vegetables in a golden broth—comfort food at its finest.

FRESH Salads-Choose One

Indian Curry Chicken Salad

Tender chicken tossed in a spiced curry dressing with crisp vegetables and herbs—exotic, aromatic, and satisfying.

Three Bean Salad with Cilantrillo

A hearty mix of kidney, black, and garbanzo beans blended with Caribbean cilantrillo and a tangy vinaigrette.

Spinach, Lettuce & Bacon Dressing

Fresh spinach and crisp lettuce topped with smoky bacon dressing—rich, savory, and full of crunch.

Penne Pasta with Smoked Salmon, Capers & Onion

Al dente penne pasta tossed with silky smoked salmon, briny capers, and red onion—elegant and flavorful.

Caesar Salad with Herb Croutons

Crisp romaine lettuce, Parmesan cheese, and herb-seasoned croutons in a creamy Caesar dressing—timeless and bold.

Greek Salad with Goat Cheese

A garden-fresh blend of mesclun greens, juicy tomatoes, crisp cucumbers, and seasonal vegetables.

Avocado Salad with Cilantrillo Lemon Vinaigrette

Creamy avocado slices over mixed greens, finished with a bright cilantrillo-lemon vinaigrette.

Italian Antipasto with Rosemary Vinaigrette

A savory selection of cured meats, cheeses, olives, and roasted vegetables, dressed in fragrant rosemary vinaigrette.

German Potato Salad with Apples & Walnuts

Warm potatoes tossed with crisp apples and toasted walnuts in a tangy mustard dressing—sweet, nutty, and hearty.

Orzo Pasta Salad with Basil & Mozzarella Cheese

Tender orzo pasta mixed with fresh basil and mozzarella pearls—light, creamy, and herbaceous.

Chicken Antipasto Salad

Grilled chicken paired with marinated vegetables, olives, and cheese—heartly and Mediterranean-inspired.

Delicious Sandwiches- Choose One

Jerk Chicken Sliders

Mini buns filled with tender jerk-marinated chicken, topped with mango chutney and crisp lettuce. A fiery-sweet bite that brings the heat of the islands in every mouthful.

Crunchy Cabbage & Tuna Salad Sandwich

A refreshing mix of flaky tuna, shredded cabbage, and tangy Caribbean hot sauce, layered on toasted cassava bread. Light, crunchy, and full of coastal charm.

Papaya Chicken Salad Sandwich

Juicy grilled chicken tossed with ripe papaya, celery, and a light mayo blend, served on multigrain bread. Fruity, refreshing, and perfect for a midday escape.

Hickory Ham & Cheddar Melt

Smoky hickory-glazed ham layered with sharp cheddar cheese, island-style bread. Finished with a hint of mustard aioli and crisp greens for a savory, satisfying bite that blends comfort with Caribbean charm.:

Smoked Turkey & Swiss with Cranberry Mayo

Thinly sliced smoked turkey layered with creamy Swiss cheese and a tangy cranberry mayonnaise, served on island-style bread. A sweet-savory delight that balances bold flavor with a refreshing twist—perfect for a light midday indulgence.

Classic Cuban Sandwich (Cubano)

A bold blend of island flavors: slow-roasted mojo pork, sweet deli ham, melted Swiss cheese, crisp dill pickles, and tangy yellow mustard, all pressed between buttery Cuban bread until golden and crisp. This savory masterpiece delivers crunch, zest, and comfort in every bite—a true taste of Havana tradition.

Ciabatta- Caprese Salad with Fresh Mozzarella & Basil

Juicy tomatoes layered with creamy mozzarella and fragrant basil, drizzled with olive oil for a classic Italian favorite.

Sweet Treats to Finish- Choose One

Vanilla Custard

Smooth and creamy vanilla custard with a delicate hint of Caribbean spice—simple, elegant, and perfectly chilled.

Tres Leches Cake

A light sponge cake soaked in three milks and topped with whipped cream. Moist, airy, and irresistibly indulgent.

Classic Cheesecake

Rich and velvety cheesecake with a buttery graham crust—served plain or with a drizzle of tropical fruit sauce.

Fudgy Brownies

Decadent chocolate brownies with a soft, chewy center and crisp edges—pure comfort in every bite.

Assorted Cookies

Tropical Yogurt Parfait

Layers of creamy vanilla yogurt, fresh seasonal fruits, and crunchy granola, topped with a drizzle of honey and a sprinkle of coconut flakes. A refreshing, wholesome treat that's light, energizing, and full of island flavor.