

Appetizers



WILD MUSHROOM CROSTINI

Tomato crispbread with feta cheese, wild mushrooms (mushrooms, oyster mushrooms and portobello) served with fresh garlic and roasted peppers.

CARIBBEAN SHRIMP COCKTAIL

Tender shrimp chilled in a cocktail sauce with avocado, lime slices and corn crisps.

TUNA CEVICHE

Tuna fillet served with avocado, red onion, lime juice, finely chopped coriander and roasted xcatic chili.

VEGETABLE CEVICHE

Citrus pickled vegetables served with orange supremes, chili flakes and sesame crisps.

CURED SALMON

Salmon fillet cured with beets, coarse salt and dill, drizzled with olive oil.

BEEF CARPACCIO

Exquisite thinly sliced beef fillet served with Dijon mustard, Seville orange, port wine reduction, arugula and Parmesan crisps.

MUSSELS ROCKEFELLER

Cooked mussels with spinach, bacon, chives, anchovies, parsley and a dash of Pernod, served in their shells au gratin with Manchego and Parmesan cheese.

SEAFOOD STUFFED

PORTOBELLO MUSHROOMS

Giant field mushroom stuffed with “pacotilla” shrimp, clam scallops, octopus, fish and squid in a light white wine sauce with a hint of spinach.

Salads



EL CONQUISTADOR SALAD

A medley of lettuces smothered with olive oil and vinegar, served with goat cheese, dried tomatoes, red berry reduction, sliced almonds and roasted pine nuts.

CAPRESE SALAD WITH PROSCIUTTO

Tomato served with buffalo mozzarella, basil pesto and slices of prosciutto di Parma.

CAESAR SALAD

Crisp lettuce leaves smothered with homemade Caesar dressing, served with Parmesan cheese flakes, croutons and garlic oil.

Prepared tableside for:
two people | one person

Soups



FRENCH ONION SOUP AU GRATIN

Exceptional combination of aromas and flavors, with a hint of fresh thyme, topped with a crispy puff pastry and cheese crouton.

LOBSTER BISQUE

Lobster cream perfumed with a dash of cognac, garlic foam and puff pastry croutons.

SOUP OF THE DAY

Chef’s creative selection, using the finest ingredients to tempt your palate.



Main Courses

GRILLED SALMON

Delicious smoked salmon fillet with dill, served with mustard sauce and roasted vegetables

COFFEE COATED FISH FILLET

Grilled catch of the day served with coffee liqueur, mushroom risotto and blue cheese sauce.

PORK ROULADE

Pork tenderloin stuffed with plums, mushrooms and spinach, served with apple sauce.

STEAK DIANE MEDALLIONS

Sterling Silver beef fillet medallions with mushrooms, cognac, cream, parsley, served with herby potatoes prepared tableside.

CHICKEN ESCOFFIER

Pasta in white wine sauce served with vegetables and chicken breast au gratin.

EL CONQUISTADOR PASTA

Penne al dente with seafood, garlic butter, three-cheese (Fontina, Asiago and Mozzarella) sauce and a Pernod reduction.

BEEF TournEDOS

Tender beef fillet served with mushroom sauce, spinach and tender green beans.

FILLET MIGNON

8 oz. Sterling Silver beef fillet wrapped in bacon, served with roasted garlic mashed potatoes and vegetables au gratin.

EL CONQUISTADOR SHRIMP

Shrimp flambéed with cognac, served with mushroom risotto, grilled vegetables and lobster sauce.

From the Grill

RUSTIC HOME-STYLE STEAK

Juicy beef steak served with seasonal vegetables, potato gratin and bordelaise sauce.

SURF & TURF

6 oz. juicy beef fillet and 3 grilled shrimp served with grilled potatoes and garlic butter.

LAMB STEAK

Lamb steak served with fried bread croutons, parsley sauce, roasted garlic and anchovies.

NEW YORK

12 oz. cut of beef served with fine herb butter, baked potato, grilled vegetables and bordelaise sauce.

FISH FILLET STUFFED WITH SEAFOOD

Catch of the day stuffed with shrimp, squid, octopus and clam scallops, served with Brussels sprouts.

CHATEAUBRIAND

16 oz of beef fillet served with seasonal vegetables, potatoes au gratin, bordelaise and bearnaise sauce.

CARIBBEAN LOBSTER TAIL

Market Price

RIB EYE

14 oz. cut of beef, served with mashed sweet potatoes, roasted beets, seasonal vegetables and bordelaise sauce.

RACK OF LAMB

Rack of lamb served on a bed of mashed potatoes with beets, caramelized onions, red cabbage and mint jelly.

Sides

• GRILLED VEGETABLES

• GLAZED CARROTS

• MASHED POTATOES

• CREAMED SPINACH

• RISOTTO

• BAKED POTATO

• MASHED SWEET

POTATOES

• OVEN ROASTED GARLIC AND HERB POTATOES

• ASPARAGUS

• POTATO GRATIN