Colonia Palmira, Hotel Plaza Juan Carlos

Reservaciones: 2216 -4343 Ext. 4324/4325

APPETIZERS & ANTIPASTI

Shrimp Cocktail

319

Served with fresh avocado, pink sauce scented with horseradish and green shoots.

Sea Bass Ceviche

299

Macerated with fresh lemon, yellow pepper, red onion and perfumed with coriander.

Tuna tartare

Charcuterie

329

Grilled tuna served with sesame vinaigrette, avocado and nori. Finished with ponzu sauce.

Creole Guacamole

199

Served with homemade tostones.

Selection of cured hams and imported cheeses. Accompanied by hummus, olives and toast. 359



SALADS

Caesar Salad

259

Crunchy Romana, Parmesan cheese, caper dressing and baguette crouton. Served in a Parmesan basket.

Caprese Salad Bowl

319

Fresh mozzarella, grilled mushrooms and cherry tomato. Served on a bed of arugula and dressed with basil oil.

Mediterranean Salad Bowl

299

Couscous, chickpeas, greek olives, feta cheese, cherry tomato, japanese cucumber and kale. dressed with saffron lemon.

Add

Grilled chicken
Sauteed shrimp
Side of smoked salmon

80 99 125

SOUPS

French onion

255

Served with gratin brioche crouton and entremont cheese.

Tortilla

255

329

Chicken broth enriched with tomato sofrito, garnished with sheredded chicken, avocado, white cheese and fried tortilla strip, finished with a touch of fresh cilantro.

Traditional honduran Conch Soup

Served with coconut milk, tender conch meat, yuca, slices of unripe bananas, and topped with chopped cilantro.





MEATS, POULTRY & SEAFOOD

Accompany your main course with your choice of garnish

USDA angus skirt steak 8 oz. 770

USDA Puyazo 10 oz. 799

USDA strip roast 12 oz.

Beef tenderioin churrasco 8 oz.

Breaded Argentinean Meat 599

Porchetta 335 Grilled chicken breast 299

Sea bass fillet 559

Breaded gulf shrimp 580

FITTINGS

French fries

Steamed rice

Mashed potato with mushroom gravy

Grilled vegetables

Cauliflower rice

Green salad with parmesan cheese

Musaka



625

449

249

205

299

289

299

799

530

HOUSE SPECIAL



For lovers of land and sea perfect combination made with

Sea & Land

gulf shrimp with garlic and churrasco grilled fillet, finished with chimichurri. Accompanied with grilled vegetables.

Honduran typical dish

Grilled beef fillet and sausage, avocado, cheese, refried beans, ripe banana plantain

and white rice. Served with tortillas, chimol, chimichurri and butter.

Portion for one person Made with ingredients according to

PAELLAS

the valencian tradition. Montañesa (pork and chicken)

Valencian rice fried in tomato jam scented with paprika and saffron flower.

Sailor rice, perfumed and dyed with ink

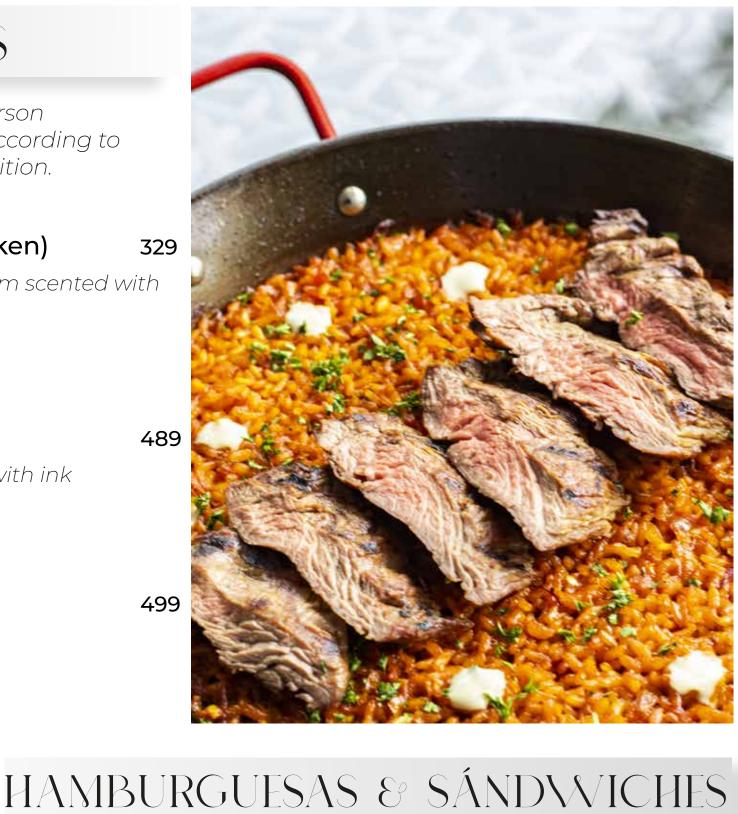
Valencian rice with beef

Finished with grilled beef steak

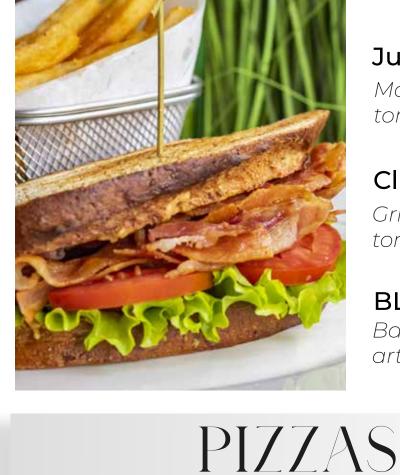
Black paella with shrimp

of squid.

and aioli.



Served with french fries Juan Carlos Hamburger 🕲 349 Made with certified angus beef, cheddar cheese, bacon, pickel



Mr. Pepper

tomato, built in between two rustic slices of artisan loaf. **BLT**

Grilled chicken salad, prociutto, pepper Jack, lettuce and

tomato and lettuce built in between homemade brioche.

Bacon, lettuce, tomato and homemade dressing on toasted artisan bread.

stone oven. Pomodoro sauce, mozzarella and pepperoni.

Made with sourdough and baked in

Jalapeña

Pomodoro sauce, mozzarella, bacon, sweet corn and jalapeño. Serrano pizzeta 399 Focaccia baked with three cheeses. Finished with tomato salad and slices of cured ham. FRESH PASTA Handcrafted at home. Chicken Lasagna Gratin with bechamel sauce and mozzarella cheese. White fettuccine Sauteed with bacon and Parmesan cream.

Club sándwich 😭

299

309

Beef cannelloni

Stuffed with minced beef, bolognese sauce and gratin with parmesan cheese.

129

129

129

129

DESSERTS

Tiramisú Almond cake bathed in coffee liqueur alternated with mascarpone mousse.

Vanilla flan Served in its caramel and decorated with petit fours.

Prices include sales and service tax

sugar.

Sacher cake Dark chocolate sponge cake, alternated with layers of bitter ganache and strawberry jelly.

Crème Brûlée

Custard base topped with layer of hordened caramelized

