



# LUNCH

**30\$ PER PERSON**

12:00 PM - 4:00 PM

# DINNER

**55\$ PER PERSON**

4:00 PM - CLOSE

## STARTERS

### CHOOSE ONE

#### ANHELO HOUSE SALAD

SPRING MIX, CHERRY TOMATOES, PICKLED ONIONS, JULIENNED APPLE, PARMESAN CHEESE, DRIED FRUIT MIX, TOSSED IN CLASSIC BALSAMIC VINAIGRETTE

#### FRENCH ONION SOUP

GRATINATED WITH PARMESAN AND GRUYÈRE CHEESE

#### FOREST PORK BELLY CEVICHE

ASIAN STYLE DRESSING, FRESH CILANTRO, PICKLED ONIONS, CRISPY CORN. SERVED WITH PLANTAIN CHIPS.

### CHOOSE ONE

#### ANHELO CEVICHE

WHITE FISH, PICKLED CARROTS, CRISPY CORN, FRESH CILANTRO, SESAME OIL, "LECHE DE TIGRE" & PLANTAIN CHIPS

#### GOAT CHEESE SALAD

SPRING MIX, SEED MIX, PEARS, TOSSED IN TRUFFLE HONEY MUSTARD DRESSING

#### BEEF TENDERLOIN CARPACCIO

ARUGULA, AGED PARMESAN, CONFIT MUSHROOMS, BASIL MAYO, AND FRESH CHERRY TOMATOES

## ENTREES

### CHOOSE ONE

#### CARIBBEAN CHICKEN & SHRIMP

COCONUT MILK, RED CURRY SAUCE, GREEN BEANS, BROCCOLINI AND JASMINE RICE.

#### SMOKED THREE MUSHROOM RISOTTO

SHIITAKE, PORTOBELLO & PARIS MUSHROOMS, FOUR CHEESE CREAM SAUCE, ARUGULA.

#### TRADITIONAL FETTUCCINE

#### FILETTO POMODORO

BURRATA, PINE NUTS, BASIL, PESTO

### CHOOSE ONE

#### EGGPLANT & GOAT CHEESE RAVIOLI

TRUFFLE BUTTER, CHERRY TOMATOES, FRESH BASIL & SHAVED PARMESAN

#### BANGKOK STYLE TENDERLOIN WITH ASIAN NOODLES

TENDERLOIN STRIPS COOKED TO PERFECTION WITH HOMEMADE ASIAN NOODLES

#### YOUR ANHELO RIBS

36-HOURS SLOW COOKED PORK RIBS. SERVED WITH ANHELO SALAD

## DESSERTS

#### CRÈME BRULEE

CREAMY CUSTARD FLAMED TO PERFECTION

#### BASQUE CHEESECAKE

WITH WILD BERRIES RICH AND CREAMY, TOPPED WITH A MEDLEY OF FOREST BERRIES

#### CRÈME BRULEE

CREAMY CUSTARD FLAMED TO PERFECTION

NO SUBSTITUTIONS, NO SPLITS, THANK YOU!  
A PORTION OF YOUR PURCHASE WILL BE DONATED TO THE CULINARIA CHARITY CAUSE.