

HOUSE SPECIALTIES

1. Cachapa-Best Latin Lunch DM



Sweet corn cooked on the grill filled with your favorite ingredients

2. Arepa



Savory corn cooked on the grill filled with your favorite ingredients

3. Pabellón – Ropa Vieja



Shredded beef or chicken, rice, black beans, sweet plantains

4. Arroz con Pollo



Rice mixed with chicken and vegetables; salad, sweet plantains

5. Hallaca – Venezuelan Tamal



Beef, chicken, pork, vegetables, olives, raisins topped with corn flour

Zaguán Sandwich



Shredded beef, sweet onions, swiss cheese, mayonnaise, spanish bread

Vegetarian Special



Salad, rice, black beans, sweet plantains

Zaguán Sampler



Empanadas, tequeños, green plantains, sweet plantains, yucca

7. Milanesa Buenos Aires



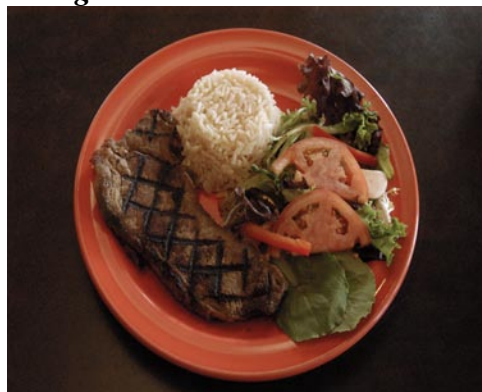
Breaded chicken breast served with rice and salad

8. Pork Loin La Habana



Pork loin, rice, and salad

9. Zaguán Steak



8oz NY strip cooked to perfection

10. Pollo Caracas



Grilled chicken with sauté vegetables

APPETIZERS/SIDE ORDERS

Argentinean Empanadas (2)



Wheat flour turnover filled with beef or chicken, olives, raisins, onions

Venezuelan/Colombian Empanadas(2)



Corn flour turnover filled with beef, chicken, or cheese

Tequeños – Cheese Sticks



Latin cheese wrapped in dough and deep fried

Sweet Plantains - Maduros



Ripped plantain with a natural sweet flavor

Green Fried Plantains - Tostones



Unripe plantain with a natural savory flavor

Fried Cheese



Venezuelan “El Paisa” cheese grilled to perfection

Croissants



Plain; Cheese; Ham /Cheese; Ham/Egg/Cheese

**BREAKFAST – All day
*Eggs & Brunch***



Scrambled or omelets; smoothies; steak & eggs

Cachito – Ham/Cheese or Ham



Bread filled with ground ham & cheese

Pasteles



Puff pastry dough filled with guava & cheese; caramel & cheese; apple; cherry

Chocolate Croissant



Croissant filled with chocolate and topped with chocolate

Top Quality Colombian Coffee



Latte; cappuccino; espresso; mocca; cortado; black coffee; iced coffees; flavors