

# ZUKA

## appetizers

### ESCAROLE & JICAMA SALAD Upon Request

BBQ almonds, manchego, herbs, creamy lemon vinaigrette

### QUINOA SALAD Upon Request

Organic Peruvian quinoa, queso fresco, pepper, edamame, olive oil, citrus vinaigrette

### SOPA DE TORTILLA

Traditional Mexican tortilla soup, avocado, queso fresco, lime, cilantro

### GROUPER CEVICHE

Coconut milk, avocado, purple onion, aji amarillo, toasted corn

## entrées

### CHULETÓN

Grilled pork chop, asparagus, guasacaca, roasted sweet potato, pico de gallo

### PARGO ROJO ESCABECHE

Pan fried red snapper fillet, cherry tomato, bell pepper, green peppercorns, saffron, citrus zest, cilantro, quinoa stir fry

### PEZ ESPADA CON COSTRA DE TORTILLA

Tortilla crusted swordfish, grilled scallion, pickled red onion, ancho chile romesco sauce, lime

### SECO DE POLLO

Ecuadorian chicken stew, sweet corn, mashed potato, carrots, green peas

### SHRIMP CEVICHE

Cucumber, avocado, tomato, hot sauce, tajin

### TAJIN SPICED AHI TUNA

Aguachile tostada, avocado puree, red onion, sliced jalapeño, cilantro, lime

### "MECHADO" PORK QUESADILLA

Pickled red onion, queso fresco, cilantro, salsa criolla

### VEGAN CHORIZO & BEAN STEAK

Premium plant-based Hungry Planet® chorizo meat, black & red beans, sautéed leeks, grilled vegetables, Ancho salsa roja

### FEIJOADA

Black beans, pork belly, chorizo, short rib, sautéed kale, steamed rice, farofa

### SURF & TURF PARRILLADA

Skirt steak, red snapper, garlic prawns, chorizo & bell pepper sofrito, Ancho chile romesco, onion marmalade

## desserts

### TRES LECHEs

Homemade cake soaked with a sweet blend of three milks, torched merengue

### PASTELITOS DE GUAYABA

Guava filling, cream cheese, flaky pastry, tres leches sauce

### APPLE FIG COCADA

Baked apple & coconut biscuits, fig compote, balsamic glaze, whipped cream

### BALANCED LIFESTYLE

Healthier preparations and lower calorie counts

### LACTOSE-FREE

Can be prepared lactose free

### GLUTEN-FREE

Can be Prepared gluten free

### VEGETARIAN

### VEGAN

Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients.