

LOS CORAZONES

RESTAURANT



Appetizers

Coconut Shrimp - Sweet and Crunchy, paired with Mango dipping sauce. **95**

Mushrooms - stuffed with sautéed shrimp and salsa Mexicana.

Served atop our Trademark Chipotle-Sriracha dipping sauce. **125**

Calamari - Crispy served with our Trademark Chipotle-Sriracha dipping sauce. **145**

Chiles Güeros - Fire roasted and filled with Gouda cheese. Topped with house-made basil-pesto.

Served with assorted sautéed vegetables. **95**

Salads

Los Corazones 125

Assorted lettuces garnished with segments of mandarin oranges and grapefruit, fried goat cheese, cranberries, chopped pecans and a pesto-citrus vinaigrette dressing.

Caprese 115

Panela cheese, tomato and fresh basil.

Topped with fresh basil pesto. Drizzled with balsamic reduction and olive oil.

Entrees

Marinated Arrachera Steak 185

Mashed potatoes, assorted Vegetables. Topped with grilled onion and pepper.

“El Corazone” Filet Mignon 225

Mashed potatoes, assorted vegetables, grilled Asparagus with a Demi Glace Steak Sauce.

Chicken Relleno 165

Tender chicken breast filled with sautéed spinach and cheese. Served with a four cheese sauce, accompanied by mashed potatoes and assorted vegetables.

From the Ocean

“Los Corazones” Shrimp 215

Grilled large shrimp on a bed of rice carbonara with a reduction of hibiscus flowers and assorted vegetables.

Tropical Shrimp 215

Grilled large shrimp on a bed of rice carbonara with Tropical Mango salsa and assorted vegetables.

Fish of the Day 195

Filet of fish topped with Salsa Mexicana and sliced avocado.

Served on a bed of white rice with assorted vegetables and a Coriander sauce.