

# DINNER MENU



## APPETIZERS

### ENSALADA MANGLAR \$12 GF

Mixed greens, strawberries, roasted nuts, balsamic vinaigrette reduction  
Add grilled chicken or tuna steak \$19

### ENSALADA LA HUERTA \$12

Greens, mushrooms, mango, pineapple, fresh cheese, curcuma vinagrette

### BARRIGONA TARTAR \$15 GFA

Sashimi-grade tuna, avocado, scallions, quinoa, ponzu, sesame sauce

### CEVICHE DEL CHEF \$15 GF

Local line-caught white fish, with avocado and plantain chips

## ENTREES

### PLAYA ROSADA CATCH OF THE DAY \$26

Grilled fish fillet, sauteed shrimp, vegetables and, pineapple, mango & papaya salsa

### CAMARONES CARIBE \$27 GF

Coconut shrimp, sweet potato puree, sweet & sour sauce

### LOMITO OLAS VERDES \$26

Beef tenderloin, sauteed spinach, sweet plantain, baby potatoes, pepper sauce

### POLLO TAMARINDO \$21

Grilled chicken breast, sauteed zucchini, sweet potato puree, tamarind sauce

### SURF N TURF \$28 GF

Beef tenderloin, sauteed shrimp, roasted cauliflower, maracuya & wine reduction

### MANGLAR GNOCCHI \$26 GF

Potato dumplings, shrimp, spinach, avocado, crispy bacon

### PASTA PRIMAVERA \$16 GFA

Spaghetti with fresh seasonal vegetables al pesto

PRICES INCLUDE 13% SALES TAX AND 10% SERVICE TAX  
PLEASE INFORM YOUR SERVER ABOUT ANY ALLERGIES