

# ExotiK

## Main Menu



### SPECIAL 4 COURSE SET MENU JUST \$35 P/P

Which Includes: Shared Canapés  
Individual Entrée  
Individual Main  
Shared Dessert (Min. 2 people)  
PLUS "Complimentary Cake" on your Birthday for Bookings of 10+ people. (Note: All the guests should order the Special Set Menu)

### \*\*\*Starters\*\*\*



- ◆ **Papas a la Huancaína** \$10   
Peruvian Potatoes topped with Mild Spicy Cheese Sauce
- ◆ **Tamales** \$12   
Peruvian Corn-based dough filled with your selection of: Chicken, Beef or Vegetables.
- ◆ **Berenjena Rellena** \$12   
Stuffed Eggplant filled with your selection of: Chicken, Beef or Soy Meat.
- ◆ **Ceviche** Small \$12 Medium \$16   
Peruvian Mild Spicy Raw Fish or Tofu Cured in a Zesty Citrus Juice with Fresh Spices. (Most Popular)
- ◆ **Seafood Ceviche** Small \$14 Medium \$18  
(Highly Recommended)
- ◆ **Causa Limena** \$14  
Peruvian Layered Potato and Tuna Dish.

### \*\*\*Salads and Soups\*\*\*



- ◆ **Ensalada Ecuatoriana** \$12   
Popular Ecuadorian Garden Salad with Quinoa, Spinach, Tomato, Avocado and Homemade Dressing.
- ◆ **Ensalada de Gallina Venezolana** \$12  
Traditional Venezuelan Chicken Salad
- ◆ **Ajiaco** (vegan Option Available) \$16   
Colombian Chicken and Potato Soup accompanied with Rice and Avocado. And Sour Cream
- ◆ **Soup of the Day** \$12

### \*\*\*Kids\*\*\*

- ◆ **Nuggets with French Fries** \$10
- ◆ **Mini Beef Burger with French Fries** \$10
- ◆ **Mini Beef Soft Taco with Nachos** \$10



Vegan Vegetarian Gluten Free Paleo Venezuela Colombia



Ecuador Brazil Peru Chile Paraguay Argentina Uruguay Bolivia

### \*\*\*Meat\*\*\*



- ◆ **Asado Negro** \$18 (ExotiK Flavour)  
Venezuelan Beef Loin topped with a Blackened Sweet Sauce and accompanied with Steamed Rice or Sweet Potato Mash and Plantain.
- ◆ **Sobrebarriga** \$19 (Most Popular)   
Colombian Slow Cooked Beef or Vegetable Pattie accompanied with Steamed Rice or Sweet Potato Mash and Plantain.
- ◆ **Pabellón** \$19 (Most Popular)   
Traditional Venezuelan Shredded Beef or Mince Soy Meat accompanied with Steamed Rice, Black Beans and Plantain.

### \*\*\*Poultry\*\*\*



- ◆ **Pollada** \$20 (Highly Recommended)   
Peruvian Flamed Chicken or Vegetable Pattie topped with Spanish Onion and accompanied with Spinach Rice or Sweet Potato Mash and Cassava.
- ◆ **Aji de Gallina** \$18 (Most Popular)  
Peruvian Creamy Mild Spicy Chicken accompanied with Steamed Rice.
- ◆ **Estrogonofe de Frango** \$19 (Most Popular)   
Brazilian Flamed Chicken or Vegetable Pattie served in a creamy Mushroom and Tomato sauce accompanied with Steamed Rice and Potato Chips.

### \*\*\*Fish\*\*\*



- ◆ **Arroz Mar y Tierra** \$24 (Highly Recommended)  
South American Style Mild Spicy Risotto with Seafood and Chorizo (Optional).
- ◆ **Moqueca de Camarao** \$22 (Most Popular)  
Brazilian Mild Spicy Prawn Stew accompanied with Steamed Rice and Cassava.
- ◆ **Sudado de Pescado** \$20 (Most Popular)   
Peruvian Mild Spicy Fish cooked in a Rich Tomato Sauce base with South American Spices accompanied with Steamed Rice and Cassava.

### \*\*\*Chef's Specials\*\*\*



- ◆ **Feijoada** \$20  
Traditional Brazilian Beef, Pork and Black Beans Stew accompanied with Steamed Rice, Farofa, Sliced Oranges and Cooked Chinesse Broccoli.
- ◆ **Cabrito** \$22   
Peruvian Lamb Seasoned with South American Spices and accompanied with Spinach Rice or Sweet Potato Mash.
- ◆ **Chanco de Puerco** \$22   
Chilean Slow Cooked Loin Pork seasoned with South American Spices and accompanied with Steamed Rice or Sweet Potato Mash
- ◆ **Bandeja Paisa** \$23  
Popular Colombian Mix Plate which includes: Pork, Mince Beef, Chorizo, Fried Egg, Red Beans, Plantain, Avocado, Arepa and Steamed Rice.