



LUNCH MENU

ONLY FROM MONDAY TO FRIDAY, 11:30 A.M. TO 2:30 P.M.

WELCOME TO “LA CANTINA LATINA”

FOR OUR DEBUT, WE CHOSE TO MAINTAIN CONTINUITY WITH THE MENU OF CAFÉ-RESTAURANT LE CENTRAL, ALTHOUGH MOST OF THE RECIPES HAVE BEEN REIMAGINED. YOU CAN ALSO DISCOVER OUR EVENING SPECIALTIES AT FRIENDLY PRICES, AS IS TRADITION IN CANTINAS.

PASTA & EUROPEAN CLASSICS

PENNE CARBONARA 16

LARDONS, CRISPY BACON, FULL CREAM

LINGUINE TOMATO / BURRATA 18

SAN MARZANO DOP, APULIAN BURRATA, FRESH BASIL, AND OLIVE OIL

HOMEMADE ROAST BEEF 24

SERVED WITH FRIES AND TARTAR SAUCE

PARISIAN RIBEYE STEAK (CH) 25

CHOICE OF CAFÉ DE PARIS BUTTER OR CHIMICHURRI SAUCE. SERVED WITH FRIES OR RICE. EXTRA +3

SALADS

WARM GOAT CHEESE (VEG) 19

BATAVIA LETTUCE, DRIED TOMATOES, GOAT CHEESE TOPPED WITH HONEY AND TOMATO MARMALADE ON TOAST, WALNUTS, AND HONEY-BALSAMIC DRESSING

“SOLTERITO DE QUINOA” 19

QUINOA, AVOCADO, CORN, ONIONS, CHERRY TOMATOES, BABY POTATOES, PARSLEY, LIME JUICE, FETA, AND BLACK OLIVE MAYONNAISE

LA “CAESAR” 23

ROMAINE LETTUCE, MARINATED AND BREADED SWISS CHICKEN BREAST, GRANA PADANO, GARLIC CROUTONS, AND HOMEMADE CAESAR DRESSING

PRAWNS AND MANGO 25

BATAVIA LETTUCE, PEELED PRAWNS, MANGO, AVOCADO, CHERRY TOMATOES, FRIED ONIONS, AND HOMEMADE MANGO DRESSING. FORMERLY THE “GAMNAM STYLE” SALAD (TROPICAL FLAVORS INSPIRED BY THE LATIN PACIFIC COAST)

SWISS SPECIALTIES

SWISS CHICKEN BREAST WITH HOMEMADE MUSHROOM AND WHITE WINE SAUCE 25

SERVED WITH FRIES OR RICE AND SALAD

HOMEMADE CORDON BLEU 29

SWISS CHICKEN CORDON BLEU WITH COUNTRY HAM AND FONTAL AOC CHEESE, COATED IN HOMEMADE BREADCRUMBS. SERVED WITH FRIES. CARBONARA SAUCE +5.
(A CLASSIC DISH FROM SWISS CANTEENS, PREPARED HERE IN THE TRADITIONAL WAY)

SWISS BEEF TARTARE

WITH TOASTS ONLY – 130 G: 24 | 180 G: 29

WITH FRIES OR SALAD – 130 G: 29 | 180 G: 34

EXTRA FRIES, SALAD, OR TOASTS: +3

(A TIMELESS CLASSIC OF SWISS AND FRENCH CUISINE, PREPARED TO ORDER)

OUR MEXICAN AND PERUVIAN CLASSICS

TACOS DE BISTEC (3) 17

12 CM TORTILLAS FILLED WITH MARINATED, SEARED BEEF, MELTED CHEESE, ONIONS, CILANTRO, AND HOMEMADE SALSA VERDE OR ROJA. **GLUTEN-FREE**

TACOS DE PASTOR (3) 19

T12 CM TORTILLAS FILLED WITH MARINATED, GRILLED PORK, WHITE ONIONS, CILANTRO, AND GRILLED PINEAPPLE & CHILE DE ÁRBOL SAUCE. **GLUTEN-FREE**

BURRITO RIB-EYE 25

30 CM WHEAT TORTILLA FILLED WITH 200 G OF GRILLED RIBEYE, DAILY GUACAMOLE, AND A THIN LAYER OF RED BEANS, WITH OPTIONAL CHEDDAR.
CHOICE OF SAUCE: SALSA ROJA, CHIPOTLE SOUR CREAM, OR PLAIN.

CEVICHE 27

DICED SEA BASS MARINATED IN LECHE DE TIGRE (LIME JUICE, CHILI, HERBS). SERVED COLD WITH CARAMELIZED SWEET POTATO, WHITE AND GRILLED CORN, RED ONIONS, AND FRIED PLANTAIN

LOMO SALTADO 29

STRIPS OF RIBEYE BEEF SAUTÉED IN A WOK WITH RED ONIONS, BELL PEPPERS, CHERRY TOMATOES, CILANTRO, AND OUR PERUVIAN CHEF'S SPECIAL SAUCE. SERVED WITH RICE AND FRIES

AMERICAN SPECIALTIES

CHEESE & BACON BURGER 25

BUN BREAD, 100% BEEF PATTY (150 G), FONTAL AOC CHEESE, HOMEMADE SAUCE, CARAMELIZED ONIONS, TOMATO, AND LETTUCE. SERVED WITH FRIES OR SWEET POTATO FRIES AND GREEN SALAD. AVAILABLE WITHOUT BACON, CHEESE, OR GREEN SALAD.

PORK RIBS (350 G) 29

SLOW-COOKED WITH A BEER-BASED SAUCE AND OUR MEXICAN CHEF'S SECRET INGREDIENTS. SERVED WITH RICE OR FRIES.
(A MUST-TRY NORTH AMERICAN BARBECUE CLASSIC.)