

# DINNER MENU

VILLA  LALA

## STARTER

### VILLA SALAD

Shrimp and avocado, mixed lettuce, grape tomato with nut and balsamic vinegar reduction.

**\$18 USD**

### TUNA SASHIMI

Thinly sliced raw tuna bathed in soy sauce, topped with sesame seeds and served with onion, cucumber and mixed lettuce.

**\$15.5 USD**

### LALA SALAD

Mixed lettuce, mango or star fruit (seasonal), avocado, asparagus, onion, strawberry, grape tomato, almond, cream cheese and balsamic vinegar reduction.

**\$10 USD**

### CREAM OF BROCOLI SOUP

**\$9.5 USD**

## -VEGAN OPTIONS-

VEGAN TACOS (3 PIECES) \$11 USD

GINGER VEGGIE STIR \$11 USD

QUINOA CEVICHE \$11.5 USD

STUFFED MUSHROOMS \$12.5 USD

VEGETARIAN ENCHILADAS \$12.5 USD

## MAIN COURSE

### FILET MIGNON

With red wine mushroom sauce, sauted vegetables and garlic herb potato wedges.

**\$24.5 USD**

### TUNA FILET

Pan seared filet with rosemary and garlic with sauted vegetables and salad.

**\$20.5 USD**

### SALMON FILET

Filet with fine herbs, sauted vegetables and salad.

**\$23 USD**

### FISH FILET

In garlic butter sauce accompanied by sauted vegetables and rice.

**\$22 USD**

### SHRIMP TO TASTE

Butter | Ginger | Devil | Breaded

**\$22 USD**

Coconut

**\$25 USD**

Momia(with bacon and cream cheese stuffed) **\$27 USD**

### MEXICAN DISH

Chile relleno, arrachera, chorizo, quesadilla, guacamole and beans.

**\$20 USD**

### PASTA ALFREDO

With shrimp and vegetables.

**\$21 USD**

## ~DESSERT~

CHEESE CAKE (DAY FLAVOR) \$13 USD  
With Artisan Ice Cream.

BANANA FLAMBÉ \$10 USD  
With Artisan Ice Cream.

ROASTED PINEAPPLE \$10 USD  
With Artisan Ice Cream.