

Flavours OF THE WORLD

2 OCTOBER -
29 OCTOBER

LATIN: 16-22 OCTOBER

POLLO GUISADO

M \$18 | G \$22

Puerto Rican braised chicken, olives, potato, paprika, capsicum & tomato gravy. Served with steamed rice.

CARNE ASADA (GF)

M \$44 | G \$53

400 gram prime rib eye cutlet grilled, served with chimmi churri & potato chips.

EMPANADAS DE PINO

M \$20 | G \$24

Chilean beef pastry served with Pico de Gallo (tomato salsa).

BAJA TACOS

M \$17 | G \$21

Crispy battered flathead fillets, creamy corn slaw served in a soft shell taco. 3 pieces per portion.

KINGFISH CEVICHE

M \$24 | G \$29

Raw kingfish marinated in lime juice, served with cherry tomatoes, cucumber, Spanish onion, chilli & avocado. Served with corn chips.

ARROZ CON TRES LECHES (GF)

M \$10 | G \$12

Latin rice pudding, garnished with toasted coconut.

TRES LECHE CAKE

M \$12 | G \$14

Vanilla sponge cake, soaked in sweetened condensed milk, served with whipped cream & strawberries.

LLOYDS  BISTRO

