

FLORA'S FIELD
KITCHEN
EST 2010

FARM LUNCH

Ricotta

We can make fresh ricotta all summer
citrus, chili, herbs, fresh radishes and pickles. (A great share) \$12usd

Warm Tomato Soup

Parmesan croutons, black lentils and olive oil \$10usd

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Couscous

Summer is perfect for a cold salad of Couscous with farm herbs and vegetables,
Roasted eggplant, garlic and ground pumpkin seeds just make you happy \$16usd

Wheat Berries and Kale

Kale is plantable during the summer months and here we use the small tender leaves
Grilled onion halves, parsley, chive leaves, figs, lemon and wheat berries \$17usd

Quinoa

Totasted, cooked and cooled Quinoa is mixed with perfect papaya, herbs and cold poached shrimp \$18usd

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Cheese Sandwich

Fresh house made ricotta and mozzarella cold on a baguette with herbs and garlic (simple) \$12usd

Tuna Sandwich

Tuna are abundant in our local waters all summer
Slow poached tuna with fennel, dill, lemon, sun dried chili, and aioli on ciabatta \$14usd

Chicken on Whole Wheat Flatbread

Whole wheat flatbread baked on the wood oven floor,
Sliced Poulet Rouge, roasted onions, serrano and cilantro \$16usd

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Farm Fettuccini

Home made pasta and field vegetables
\$22usd

Black Angel Hair Pasta

Home made pasta with garlic and local shrimp
\$27usd

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Catch of the Day

Catch of the day with farm tender vegetables and thyme infused fish broth \$22usd

Chicken

Chicken cutlets, lemon, wine with herb mustard spätzle \$18usd

Our winter lunch menu is based on the bounty the fields provide during our harvest season. Heirloom tomatoes, root vegetables, squash, asparagus & beans make up the base of our fall winter menu.

See Chalkboard for Daily Specials

ALL PRICES ARE IN USD 16% IVA *Not Included*

VISA, MC AND AMEX ACCEPTED. EXCHANGE RATE \$16.50

*Due to the current fluxuation of the Peso, our prices are temporarily in Dollars.