

Valentine's Day Menu

Top ingredients that will keep you in the mood...

In our Latin culture we celebrate **love** in many ways but one special way to express **love** is through our rich, intense and diversified food.

Here at **Altus Cafe** We have created a menu based on these ingredients, in order to keep you in the mood.

Avocado

The Aztecs used the avocado to make an invigorating and stimulating elixir.

Chickpeas

Garbanzo beans are a strong aphrodisiac for men. Ancient Romans fed them to their stallions.

Corn

The Incas believed that their civilization wouldn't survive without God's tears, ... CORN

Seafood

The word "aphrodisiac" come from Aphrodite, goddess of the sea.

Consequently, all seafood – especially shellfish- is believed to have erotic properties for both men and women.

Chilies

Mayas were raise eating chiles, which is proven to increase circulation.

Chocolate

The King of aphrodisiacs. Contains chemicals **thought to affect neurotransmitters in the brain that make you feel like you are in love.**

Let's start with a Sexy shot of **Rose caipirinha**

Followed by our hummus and grilled pita bread

Appetizer

Avocado Tart

Jumbo crabmeat salad with avocado and ponzu sauce

Chupe

Traditional Peruvian shrimp stew with aji Amarillo, white wine and poached egg

Ceviche Mixto

Lobster, shrimp, clams, and crabmeat with passion fruit and yuzu

Oysters with caviar

Crispy oysters with American caviar and vodka crema

Empanada

Crispy empanada stuffed with short ribs, balsamic, arugula and parmesan cheese

Arepita

Grilled lamb chop with yellow corn arepa stuffed with lamb picadillo and mint pesto

main course

Sea Bass

Papaya Miso glazed Chilean Sea bass with wasabi mash

Langoustines a la Plancha

Pan seared on the flat top served with garlic, parsley, red peppers flakes and white wine sauce and forbidden black rice

Pa' Ella

Udon noodles with lobster, shrimp, octopus, calamari, clams and mussels, in a smoky tomato sauce

Pa' El

Grilled Brazilian picaña and chorizo, served with red wine rice

Pork Tenderloin

Grilled sangria glazed pork tenderloin with batata puree and tempura onions

"Like Water for Chocolate" Cornish Hen

Roasted whole Cornish hen with spinach, mushrooms and figs served with chocolate sauce and couscous

Desserts

Passion parfait

Served with mango fritters and sweet passion sauce.

Chocolate brazo gitano

With dulce de leche butter cream and Strawberry sauce

Tres leches cake

Filled with guava paste and mascarpone-guava Foam.