

CINÉBISTRO

MOVIES WITH TASTE®

PREVIEWS

CEVICHE MIXTO \$13

Shrimp, Scallops, Mahi, marinated in Coconut and Lime and garnished with Red Onion, Sweet Potato, and Orange Segments.

WHITE BEAN HUMMUS DIP \$9

Topped with Kalamata Olives, Oven Dried Tomatoes, Garlic Herb Olive Oil with Warm Pita Bread.

SWEET AND SPICY WINGS \$10.5

Tossed in a Sweet and Spicy Habanero-Chili Glaze and Creamy Mango-Mint Dipping Sauce.

EMPANADA DUO – ONE OF EACH \$8.5

Tender Chicken, Fresh Peppers, Onion and Garlic With Cilantro, Lime Aioli, and a fresh Spinach and three Cheese Empanada with Charred Tomato Sauce.

“POPCORN” CHICKEN, SHRIMP OR CALAMARI \$10.5

Crispy and tender. Choose all one type, a combination of two, or all three. Served with Charred Tomato and a Spicy Lemon and Garlic Aioli for dipping.

HAM CROQUETTAS \$7

Crispy Fried Traditional Ham Croquettes served with Aged Manchego Cheese, Stone Ground Mustard and garnished with Crispy Plantain Fries.

GUACAMOLE AND TRI COLOR CHIPS \$9

Smashed Avocado with Serrano Chiles, Fresh Lime, Cilantro and Ripe Tomatoes with Crispy Stone Ground Tortilla Chips.

JALAPEÑO TUNA SUSHI ROLL \$12

An Ahi Tuna and Avocado Sushi Roll Topped with Jalapeno slices and garnished with Wakame and Ponzu.

WAGYU SLIDERS \$13.5

Tender Wagyu Beef Burgers on Sweet Rolls with Aged White Cheddar and Spicy Red Onion Jam.

BBQ BACON WRAPPED SHRIMP \$14

BBQ Bacon Wrapped Shrimp with a Saffron Potato Salad and Topped With a Chile Mayo.

FEATURES

PENNE FRA DIAVOLO \$13.5

Al Dente Penne Pasta tossed in Spiced Tomato Sauce with Fresh Mozzarella and Basil.

Add Grilled Chicken for \$5 Shrimp or Salmon \$6

FETTUCCINE AL FORNO \$14.5

Fettuccine Noodles tossed in Roasted Garlic Cream Sauce with Prosciutto Ham Crackl'ns, Spinach and Parmesan Crust.

Add Grilled Chicken for \$5 Shrimp or Salmon \$6

CHURRASCO STEAK \$18.5

Marinated and Grilled Skirt Steak topped with a Roasted Tomato Chimichurri sauce. Served with Black Bean Rice and Plantain Crisps.

BBQ PORK RIB STACK \$17.5

Fall off the Bone Tender, with our Signature Cherry Coca-Cola™ BBQ Sauce with a choice of Shoestring or Sweet Potato Fries.

SESAME SEARED TUNA \$16

Over Field Green Lettuce Salad with Ripe Avocado, Crisp Cucumbers, Crunchy Carrot, Tomatoes and Ginger Lime Dressing.

STEAK HOUSE STRIP \$24

Black Angus New York Strip with Brandy Mustard Demi Glaze. With Wilted Spinach and Roasted Garlic Mashed Potatoes.

BLACKBERRY CHICKEN \$18.5

A Grilled Free Range Chicken Breast on Creamy Lemon Herb Risotto with Arugula and a Blackberry Vinaigrette.

GINGER SALMON \$22

Ginger-cured fresh Salmon filet with Ponzu butter, tender Shiitake Mushrooms and a sticky Rice Roll.

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SALADS

Add Chicken to any salad for \$5, Shrimp or Salmon for \$6,
Sesame Seared Tuna \$6

CAESAR SALAD \$11

Baby Romaine, Parmesan Crisps and Cracked Black Pepper.
Anchovy Fillets are available on request. Side Salad Offering \$7

"COBB" SALAD \$12

Romaine Lettuce, Egg, Bacon, Mixed Tomatoes, Avocado,
Onion Slaw, Feta Cheese and Spicy Ranch Dressing.

FRESH MARKET DINNER SALAD \$10

Freshly made Dressings and the Season's Best Ingredients carefully
Designed by our Chef. Ask for Today's Combination.
Side Salad Offering \$6

SANDWICHES

All Sandwiches served with choice of Shoestring or Sweet Potato Fries

GRILLED CHICKEN BLT \$12

Chicken Breast with Melted Swiss Cheese, Nueske Apple Smoked
Bacon, Ripe Tomatoes, Guacamole spread and Shredded Romaine.

DOUBLE FEATURE BURGER \$13.5

Black Angus Beef, Nueske Apple Smoked Bacon, Cheddar Cheese,
Red Onions, Lettuce, Tomatoes, Pickles, and our Special Sauce.

GRILLED MOJO CHICKEN \$13

Marinated Chicken Breast with Pepper Jack Cheese, Roasted Peppers,
Onions and Cilantro Lime Aioli. Served on Toasted Cuban Bread.

BLACKENED MAHI MAHI \$13

Blackened Florida Mahi-Mahi with Cilantro Slaw and Ancho Ranch
Tartar Sauce.

DESSERTS

CAFÉ FLAN \$8

Traditional Vanilla Flan with Kahlua Cream, Chocolate Orange
Biscotti and Caramel Drizzle.

GUAYABA CON QUESO EMPANADAS \$8

Warm Guava and Cream Cheese filled Empanadas with
Passion Fruit Pulp, Cilantro Syrup and Coconut Foam.

CINÉFUL CHOCOLATE CAKE \$9

Moist Chocolate Cake with a hint of Almond, layered with Silky
Rich Mousse and wrapped in Chocolate Lattice. With Chocolate
and Raspberry Sauces.

CRÈME BRULÉE TRIO \$9

Vanilla, Rum-Cherry Chocolate, and CHEF'S CHOICE.

KEY LIME PIE \$9

Key Lime Pie, Oatmeal Cookie Crust, and Macerated Berries.

CINÉSENTIALS

Popcorn	Raisinets \$4
(Complimentary Refills) \$7.50	Buncha Crunch \$4
Ferrero Roche \$4	Toblerone \$5
Junior Mints \$4	Ghirardelli Caramel \$6

SOFT DRINKS

Coke, Diet Coke, Sprite, Lemonade, Fruit Punch, Ice Tea \$3.50
S. Pellegrino Sparkling Water \$5
Acqua Panna Water \$5

COFFEES *All Coffees can be Served Iced*

Single Espresso \$2.25	Cappuccino \$4	Caramel Macchiato \$4.25
Double Espresso \$3.25	Café Mocha \$4	Cortadito \$3.75
Triple Espresso \$4.25	Café Latte \$4	Americano \$3
Bailey Espresso \$5	Coffee \$3	Assorted Herbal Teas \$2.5