

Hotel Alegria, Nazca Peru
Restaurant Costa Flor

MENUS

SOLES

APPETIZERS

Hearts Of Palm Grated, with ham and cheese.	12
Stuffed Avocado Chunks of white chicken, mayonnaise, onions & grated cheese.	12
Roasted Peppers Gently seasoned with garlic, extra virgin olive & served with fresh cheese.	15
Beef Carpaccio Thinly sliced, with capers and olive oil.	12
Mixed Salad Lettuce, tomato, avocado, beets, carrots, onions & light vinaigrette.	15
Scallops Served in the shell, topped with grated parmesan cheese.	12
Shrimp Cocktail Served with our wonderful homemade cocktail sauce.	12
Soup Of The Day Plus our usual chicken soup and vegetable soup.	15
Condor Wings Chicken wings, dressed to your preference. Mild, médium or spicy.	15
Yuca Balls Lightly fried, served with our homemade ocopa sauce	10

VEGETARIAN

Eggplant Parmesan Grilled and topped with tomato sauce & melted mozzarella cheese.	21
Pumpkin Stew Served with beans, potatoes, cheese & touch of cream.	21

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Vegetable Fried Rice	21
Only the freshest vegetables.	

PASTA

Fettuccine Alfredo	21
Light cream sauce & cheese.	

Fettuccine Parisian	25
Light cream sauce, cheese, sliced chicken & mushrooms.	

Spaghetti Pomodoro	21
Topped with our homemade tomato sauce.	

Spaghetti Bolognese	21
Topped with our homemade tomato sauce.	

Capelline Nazca	25
Oil & garlic, grilled chicken & spinach.	

CHICKEN

Costa Flor Chicken	25
Sautéed with oil & garlic, spinach and mushrooms	

Grilled Chicken	21
Breast of chicken grilled to perfection.	

Chicken Parmesan	25
Breast of chicken topped with tomato sauce and melted mozzarella cheese.	

FISH

Tilapia	26
Sauteed, with white wine, garlic & shrimp.	

River Sole	26
Pan seared, with lemon & white wine.	

	26
Trout Grilled with black butter, garlic and capers.	26
Shrimp & Scallop Scampi Sauteed with garlic, white wine & peppers.	
<u>MEAT</u>	28
Lomo Saltado Slices of beef with tomatoes, onions, peas served with white rice and French fries.	26
Pork Chop Pizzaiola Sauteed with onions peppers, olives & light brown sauce.	31
Sirloin Steak 100% prime Argentinean beef, sauteed with mushrooms and onions , cooked to your delight.	26
Osso Bucco Braised veal Shank in a red wine sauce.	
*All Entrees Are Served With Mixed Vegetables and Roasted Potatoes Or White Rice.	
<u>SANDWICHES & ENTREES</u>	
Spanish Omelette Eggs, diced potato, onions, peppers, tomato.	18
Grilled Chicken Sándwich Tomato. Avocado, on homemade toasted bun.	18
Strictly Veggie Lovers Grilled eggplant, avocado, tomato, roasted peppers on toasted whole wheat bread.	15
	15

	25
New York City Hamburger	
100% prime ground beef, cooked to perfection. Sauteed onions, lettuce & tomato	25
Grilled Beef Sándwich	15
Slice beef, grilled onions, peppers, avocado on a toasted bun.	
Tuna Melt	26
Diced onions, tomatoes, & melted cheese on toasted white.	
Egg Salad Sandwich	
Diced boiled egg, mayo, touch of mustard, avocado & tomato.	31
Pork Chop Pizzaiola	
Sauteed with onions, peppers, olives & light brown sauce, served with French fries & mixed vegetables or white rice.	
Sirloin Steak	
100% prime Argentinean beef, sauteed with mushrooms and onions, cooked to your delight served with French fries & mixed vegetables or white rice.	

*All Sandwiches Are Served With French Fries.

WINES

<u>RED /TINTO</u>	Bottle/Botella	Glass/Copa
PERU	SOLES	
Gran Tinto, Tacama 2005	73	
Cabernet Sauvignon, Ocucaje, 2005	59	
CHILE		
Cabernet Sauvignon, Concha Y Toro, 2005	46	10
Cabernet Sauvignon, Casillero Del Diablo, 2004	69	
Cabernet Sauvignon, Cousiño Macul, 2003	92	

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ARGENTINA

36

10

92

Vino Tinto, La Chamiza, 2005

92

Sangiovese, Rincon Famoso

Malbec, Lopez, 2004

WHITE

PERU

69

50

Gran Blanco, Tacama, 2005

Blaco de Blacos, Ocucaje, 2005

CHILE

46

10

69

Sauvignon Blanc, Concha Y Toro, 2005

79

Sauvignon Blanc, Casillero Del Diablo, 2004

Reisling, Cousiño Macul, 2003

ARGENTINA

33

10

83

Vino Blanco, La Chamiza, 2005

86

Burdeos, Rincon Famoso, 1999

Semillon, Lopez, 2004

CHAMPAGNE

50

182

Valdivieso, Brut

Moet Chandon