

Menu LAS TUNAS

Entrances

- GUACAMOLE CROQUETTES**  

\$8.00

Guacamole croquettes breaded with panko and accompanied with guajillo ranch.
- LENTIL AND NUT HUMMUS**

\$10.00

Lentil hummus with roasted Chistorra ground nuts and pita bread.
- CAESAR CENTRIC SALAD**

\$10.50

Romaine lettuce, grilled chicken breast, bacon chips, champagne caesar dressing, parmesan and ecrasse pepper.
- CHICKPEA HUMMUS** 

\$10.00

Chickpea hummus, accompanied with mix of olives and pickled vegetables kibbe and pita bread.
- AGUACHILE HYATT** 

\$12.00

Seasonally cured fish in lemon, alcapate concentrate and chiltepe. Served with red onion, cucumber, avocado mousse and crispy corn tortilla.
- SALMON, ZUCCHINI AND RICOTTA CARPACCIO** 

\$16.00

Salmon carpaccio, zucchini, capers, finely cut leek dill and parmesan cheese, cucumber, accompanied by acidic yogurt vinaigrette.
- SHRIMP, BERRY AND GOAT CHEESE SALAD**

\$15.00

Mix of lettuce and aromatic herbs with seasonal red fruits, cherry tomato and sautéed shrimp with marinade, accompanied by goat cheese and balsamic vinaigrette.



Creams and Soups

TOMATO CREAM

\$7.00

Cream of roasted tomatoes, beer and leek served with crunchy cheese and parrot.

HYATT CHICKEN SOUP

\$8.00

Chicken consommé accompanied by organic seasonal vegetables, cilantro, diced chicken with a rice order.



Sandwiches and Burgers

CAFETERA BURGER

\$13.00

Hamburger in pacamara coffee, bacon, pickles, cheddar cheese, mix of green leaves and sour mustard.

CHICKEN SPICY PANINI

\$10.00

Spicy and breaded chicken breast accompanied by coleslaw, sesame pickles dressing and bacon.

CLUB SANDWICH DE LA CASA

\$10.00

Peasant bread, noisette butter, turkey ham, grilled chicken breast with marinade, roasted tomato, lettuce, guacamole, mozzarella cheese, bacon and fried egg.

VEGAN BURGER CENTRIC

\$11.00

Hamburger made with roasted peppers and tomatoes, guacamole with candied garlic, arugula and reduction of sherry vinegar and sour mustard.

Our sandwiches include an accompaniment:

Chips
Centric Chips
Cajun Chips
Fresh salad
Seasonal fruit





Pasta

CHOOSE A TYPE OF PASTA

\$12.00

- Fettuccine
- Penne
- Fusilli
- Linguine
- Farfalle

CHOOSE A TYPE OF SAUCE

- Basil pesto 
- Carbonara
- Margarita 
- Bolognese
- Chicken chipotle with parrot
- Garlic shrimp

\$18.00

CHOOSE AN ACCOMPANIMENT

- Parmesan cheese 
- Bacon Chips



Poultry and fish

5 FLAVORS SALMON

\$24.00

Grilled orange marinated salmon, butter shrimp on liquid puree of black garlic and warm asparagus and green beans salad.

GRILLED CHICKEN BREAST PRINTEMPS

\$15.00

Grilled chicken breast baby potatoes impregnated with rosemary, avocado mousse and prunes accompanied by cream mushroom sauce.

LAS TUNAS PAPILLOTE

\$18.00

Seasonal fish cooked at low temperature, with Kalamata olives cherry tomatoes, capers, lemon, coriander in bloom, accompanied by mashed carrots with anise and orange beurre sauce.

GRILLED OCTOPUS

\$21.00

Low temperature cooked Octopus with marination baby potatoes and roasted sweet potato, romesco sauce and sautéed baby vegetables.



House Cuts

House cut, vacuum cooked.

**RIB EYE / NEW YORK / BEEF
TENDERLOIN/ VACUUM
(FLANK STEAK) 12 OZ** **\$24.00**

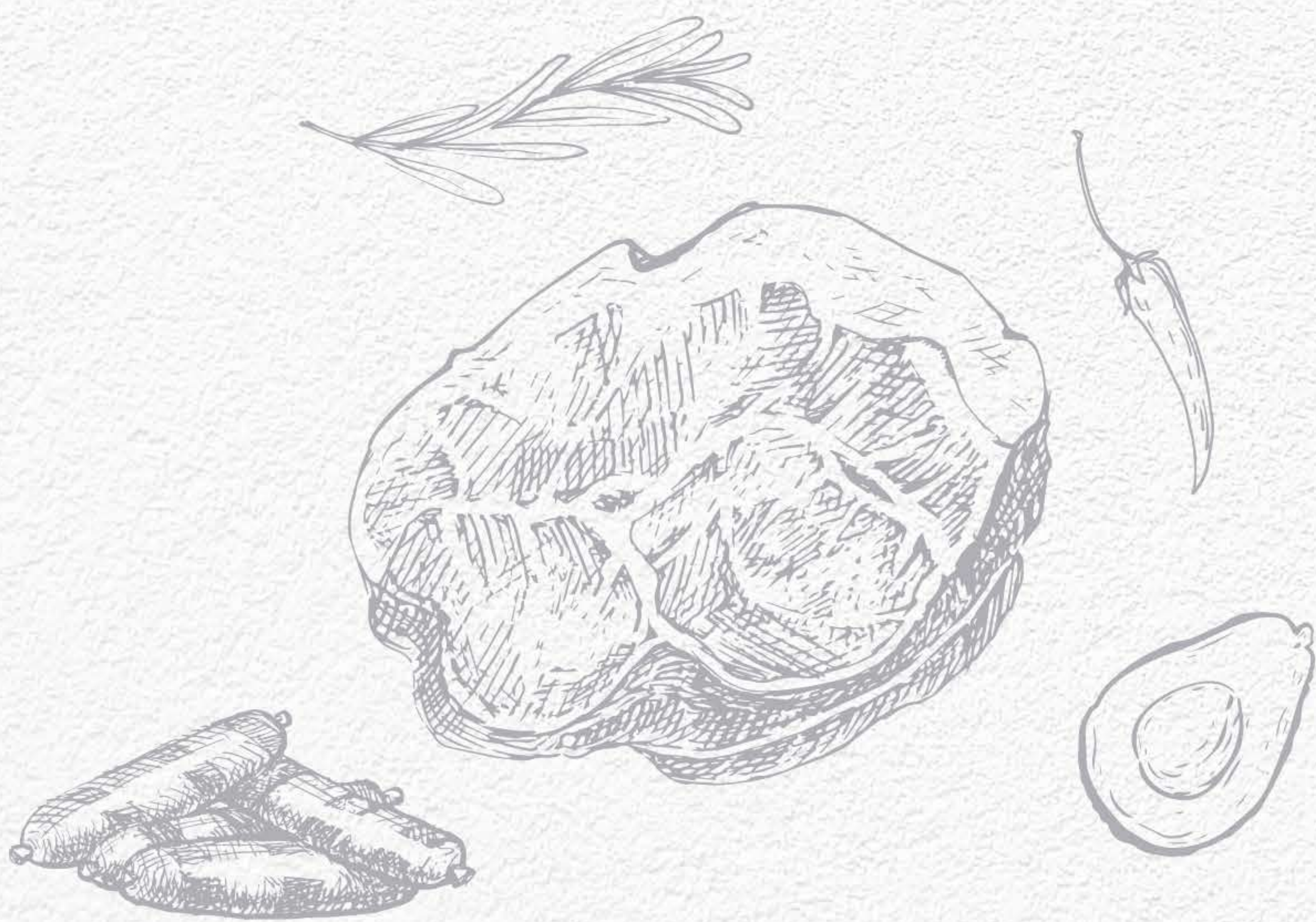
TOMAHAWK 1LB **\$32.00**

Centric lining

Parmesan Potato slices, sautéed baby vegetables and house red pepper chutney.

Typical Salvadoran Garrison

Flipped beans, chirimol, guacamole, cojutepeque chorizo and corn tortilla.



Desserts

BASIL CREAM BROWNIE

\$6.00

Brownie with a mellow texture, red fruit relish and basil cream.

BUTTERSCOTCH CRÈME BRÛLÉE

\$6.00

Crème brûlée accompanied by creamy butterscotch (butter caramel) and gingerbread.

BANANA PUDDING CENTRIC

\$7.00

Banana pudding with “Dulce de atado” caramel and Nutella, crispy pepitoria and spiced sorbet.

SORBET OF THE HOUSE

\$5.00

Glass of sorbet of the house, consult the waiter the options of the day. Accompanied by tuile biscuit.

ARTURO’S INSPIRATION

\$7.00

Arturo is our pastry chef and he’s in a mission to create a new dessert every day. Crafted for special foodies.

