

# Holidays

## — TO GO MENU —

### ENTREES

**Tamal Salvadoreño** \$40  
**(Salvadoran Tamal)**

Chicken, vegetables and spices (relajo) stuffed in soft corn masa wrapped in plantain leaf.

**Qty: 10 tamales**

**Tamal Mexicano** \$40  
**(Mexican Tamal)**

Pork marinated made with colorado and arbol peppers stuffed in corn masa wrapped in corn husk. (Mild Heat)

**Qty: 10 tamales**

**Colombian Empanada** \$38  
**(Empanada Colombiana)**

Crispy corn shell exterior stuffed with potato and your choice of savoury stewed beef or chicken.

**Qty: 10 tamales**

**Tamal Antioqueño** \$42  
**(Colombian Tamal)**

Chicken and Pork potato and carrots in a blend of traditional Colombian spices stuffed in corn masa wrapped in plantain leaves

**Qty: 6 tamales (Large)**



### MAIN COURSE

**Pollo Salvadoreño** \$65  
**(Salvadoran Roast Chicken)**

Roast Chicken marinated in a blend of salvadoran spices including anato, sesame and clove

**Pierna de Cerdo** \$65  
**(Roast Ham)**

Tender pork shank roasted with its natural juices, wine and vegetables

**Lechon Asado** \$65  
**(Roast Pork)**

Our slow cooking process allows the meat to become tender and juicy on the inside with a crispy crust on the top.

**Main Course**  
**servings 8 - 10**



## DESSERTS

### Flan

\$36

#### (Caramel Custard Flan)

Silky caramel custard flan, crafted with condensed and evaporated milk for a rich, creamy texture and superior flavor

### Colombian Buñuelos

\$40

Golden, crispy, soft, cheesy fritters with a perfectly airy and indulgent center.

Qty: 30pcs

### Natilla

\$35

#### (Natilla Pudding)

Traditional Colombian dessert custard made with milk, corn starch and panela cane sugar, cinnamon and cloves

## Desserts & Sides

Serve 8 - 10



## SIDES

### Pozole

\$60

#### (Traditional Pozole)

Authentic Mexican soup made with peppers, spices, pork, chicken and corn Hominy

### Arroz Español

\$20

#### (Spanish Rice)

A fragrant saffron-infused rice, mixed with azafran and spring seasons, creating a light and flavorful dish that celebrates the essence of spring

### Pure de Papas

\$20

#### (Mashed Potatoes)

Creamy, buttery mashed potatoes, whipped to perfection.

### Ajiaco Colombiano

\$60

#### (Colombian Ajiaco)

A flavorful chicken and potato soup, simmered with corn, capers, and a touch of cream, served with avocado and rice for a superior flavor



Orders should be place a minimun of 3 days in advance of your desired pick up day



780-479-6000



orders@paraisotropical.ca



www.paraisotropical.ca

# SPECIAL BUNDLE

Feeds 8 - 10 guests / \$215 +GST

## ENTREES

Your choice of two appetizers from Mexican, Salvadoran and Colombian Tamal, and Colombian Empanadas

## MAIN

Your choice of one of the Main plates: either Roast Pork, Roast Ham or Salvadoran Roast Chicken

## SIDES

Your choice of two side from Traditional Pozole or Ajiaco, and Spring Rice or Mashed Potatoes

## DESSERT

Your choice of one dessert, either Caramel Custard Flan, Colombian Buñuelos or Natilla Pudding

