Holiday 5 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)

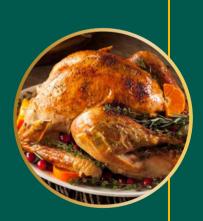
Tender pork shank roasted with its natural juices, wine and vegetables

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

\$36 \$35 Natilla Flan

\$40

(Caramel Custard Flan)

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

Colombian Buñuelos

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

Qty: 30pcs

(Natilla Pudding)

TraditionalColombian dessert custard made with milk, corn starch and panela cane sugar, cinnamol and cloves

Desserts & Sides



SIDES

Pozole \$60 (Traditional Pozole)

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

Arroz Español (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

(Mashed Potatoes)

Creamy, buttery mashed potatoes, whipped to perfection.

\$20

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

\$20



780-479-6000





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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





