



# Latin America Menu

## First Course

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### Salmon Tostadas

Cured Salmon, Pickled Cabbage, Grilled Avocado, Cilantro  
Lime Aioli Jalapeño Crispy Tortilla

*Inspired by the InterContinental Carrera, Chile, 1950*

OR

### Elote Corn Ribs

Grilled Corn Ribs, Cotija Cheese, Chipotle Aioli, Tajin, Cilantro

*Inspired by the InterContinental Cartagena, Colombia, 2013*

## Dessert

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### Merengon

Meringue, Coconut, Passion Fruit Sorbet

*Inspired by the InterContinental Reforma, Mexico, 1953*

OR

### Tarta De Fresa Y Queso

Strawberry, Cheese, Guava Almond

*Inspired by the InterContinental Tamanaco, Venezuela, 1954*

## 80<sup>th</sup> Anniversary Signature Cocktails

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### Libre León

21 Seeds Cucumber & Jalapeño Tequila  
Lime Juice, Fever Tree Distillers Cola  
Aztec Chocolate Bitters

*Inspired by the InterContinental Presidente,  
Mexico City, 2012*

OR

## Entrees

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### Bistec a la Criolla Skirt Steak

Crispy Plantain and Yuka "Fries" Hogao Sauce

*Inspired by the InterContinental del Prado, Colombia, 1952*

OR

### Marinated Pork Chop "Feijoada" Style

Black Beans, Rice

Tarragon-Orange Sour cream

Bananas Spiced Onions

Oranges, Chorizo

*Inspired by the InterContinental Grande, Brazil 1949*

OR

### Arroz con Pollo

Grilled Chicken Thighs

Cilantro Rice, Grilled

Veggies, Chimichurri

Salsa Roja

*Inspired by the InterContinental Miramar, Panama, 1996*

### Caipirinha Grande

Leblon Cachaça, Passion fruit, Lime

*Inspired by the InterContinental Grande, Brazil, 1949*