



DINNER MENU

Please choose one from each course

APPETIZER

CEVICHE EN AJÍ AMARILLO

Slices of fresh fish marinated lightly in lime juice and seasoned with Peruvian limo chili, fresh cilantro, and onion, garnished with sweet potato and choclo (Peruvian giant corn)

MINI CAUSA PULPO O POLLO

Cold mashed potato seasoned with Peruvian yellow pepper, vegetable oil, and lime. Filled with chicken or Octopus.

ENSALADA DIVINA

Quinoa, avocado, tomato, onion and Mango marinated lightly in Lime juice and fresh Cilantro

ENTRÉE

CHAUFA DE POLLO

Chinese style chicken fried rice, fried with sesame oil, ginger root, spring onions, and soy sauce

LOMO SALTADO

Peruvian stir fry made with beef, onions, tomatoes, cilantro, soy sauce, and garlic. Served with crispy fried potatoes and white rice

PESCADO A LO MACHO

Breaded Fish accompanied with shrimp, scallops, mussels and squid, wrapped in a delicious sauce made with garlic, panca chili sauce, white wine, and a special seafood house sauce. Served with white rice and yuca.

DESSERT

DESSERT OF THE DAY

\$23.99

(Not inclusive of tax and gratuity)

Divino Ceviche | 160 Giralda Ave | 786.360.3775 | Divinoceviche.com

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