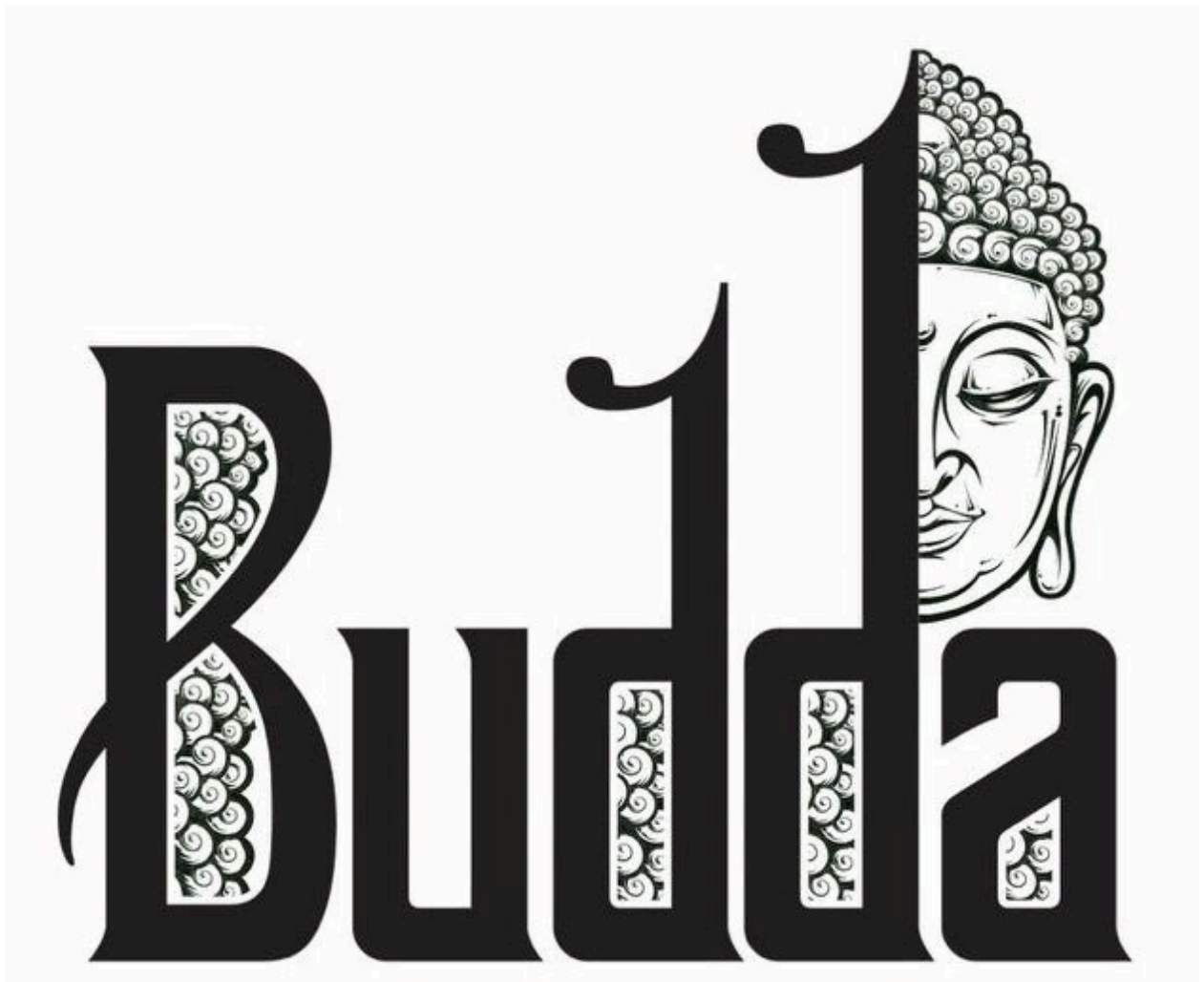


# MENÚ

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# MENU

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## APPETIZER

- Shrimp ceviche, onion, cilantro, lemon, mango* \$17
- Fried calamari in marinara sauce* \$16
- Chicken Dumplings* \$13
- Spring Roll Vegetales with Sweet Chili sauce* \$12
- Crab cake with house sauce* \$18
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- Tuna Tartar* \$20
- Tuna Tacos* \$18
- Rock Shrimp with Sweet Chili sauce* \$14
- Budda Tacos chicken or beef* \$17
- Sour cream pico de gallo*
- Chicken wings* \$14
- Buffalo, BBQ, Teriyaki, Blue Cheese or Ranch*
- Guacamole* \$15
- Canoe Baked Sweet Plantain, stuffed with cheese. Option (Beef, Chicken)* \$16

## ENTREES

- Budda Breast Grilled Chinola sauce / Lemon sauce / Garlic sauce* \$28
- Rib Eye Steak w/ chimichurri sauce* \$34
- Budda Churrasco with special sauce* \$33
- Filet Mignon in mushroom sauce* \$42
- Boca chica fresh fried, green salad and green plantains* \$29
- Mar y Tierra, Churrasco & Shrimp or Lobster* \$50 / \$60
- Budda salmon with mango-pineapple special sauce* \$30
- Buddactopus* \$25
- Garlic shrimp in white wine sauce, pepper, garlic with green plantains* \$25
- Special Budda Fish fish stuffed with seafood* \$45

# MENU

## MORE OPTIONS

- Budda Burger** \$18  
Beef, lettuce, tomatoe, cheese, bacon, onion and house sauce, served with french fries
- Budda Soft Mofongo** \$20  
with chicken, gratin cheese and special sauce  
Add. Chicken / Chicharron \$4 Steak \$6 Shrimp \$7
- Chofan**  
Chicken & Shrimp \$ 28  
Steak & Shrimp \$32
- White Fettuccine** \$18  
in Alfredo sauce
- Penne a la Vodka** \$19  
Add. Chicken \$4 Steak \$6 Salmon / Shrimp \$7

## BUDDA SUSHI

- Mar & Tierra** \$20  
Churrasco, Shrimp, Avocado, Topped W/ Sweet Plantain
- El Pollito Teriyaki Tempura** \$17  
Chicken W/ Cream Cheese, Avocado
- Philly Roll**  
Smoked Salmon, Cream Cheese & Avocado \$18
- Manhattan Spicy Tuna**  
Shrimp Tempura & Sweet Plantain Topped W/ Spicy Tuna
- Peace & Love** \$19
- California** \$18  
Shrimp tempura, avocado, crabmeat \$14
- Barahona Roll** \$14  
Crab Meat, Avocado, Cucumber Topped W/ Orange Masago & Black Sesame Seed
- Barahona Roll** \$18  
Shrimp, Jalapeño Tempura, Avocado Topped W/ Crab Meat & Spicy Mayo
- Octopus Roll** \$20  
Cucumber, Avocado, sweet plantain
- Spicy Tuna Roll** Spicy Tuna \$15  
**Los Tres Golpes Roll** Salami, Cheese, Eggs **Budda Sushi Sampler** Choose Four \$13  
Specialty Rolls ( Does not include octopus rolls) \$55

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# MENU

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## BOXES

California Roll, Salad, Sushi Rice,  
Chicken Dumpling

Choose One Of The Following

Shrimp Tempura

Grille Salmon

\$28

Grilled Steak

\$28

Chicken Teriyaki

\$28  
\$25

## SALADS

**Asian Budda Salad** \$15

Purple and white beets, Carrot, cucumber,  
SURIMIS, Almond, Sesame Seaweed with  
dressing (sesame oil sesame seeds, Honey,  
balsamic vinegar)

Add: Chicken \$4 - Steak \$5 -

Salmon \$6- Shrimp \$6

**Caesar Salad** \$12

Fresh Organic Romaine topped with  
our Homemade Caesar Dressing &  
Croutons

Add: Chicken \$4 - Steak \$5 - Shrimp  
\$6

## BUDDA KIDS

**Mac and cheese** with crispy bacon on  
the top

**Crispy chicken tender** with French fries

**Mozarella sticks** with mash potatoes  
\$ 12

## SIDES

House Special Fried Rice

French fries

Mash malanga, cassava or potatoes

Green plantain

Vegetables

Fried Yucca

## DESSERT

Special Three Milks

(Passion Fruit / Caramel)

Flan

Cheese Cake

Lava Cake

Vanilla Ice Cream Cone

\$ 10

# MENU

## SIGNATURE COCKTAILS

**YUGEN** (Profundo-misterioso) \$ 18  
Zacapa Rum, Pineapple Juice, Coconut Cream, Blue Curaçao, Orange bitters

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**IKIGAI** (Razón de ser) \$ 16  
Hennessy VS, Cointreau, Coconut Cream, Passion Fruit Juice

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**KAIZEN LYCHEE MARTINI** \$ 18  
Tito's Vodka, Lychee Syrup, St. Germaine, Hint Hint Lime Juice

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**SAKURA** (Flor de Cerezo) \$ 18  
Hendricks Gin, St. Germain, Lemon, Strawberry Juice, Strawberry, Simple Syrup

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**UKIYO** (Disfruta el presente)  
**ESPRESSO MARTINI** \$ 16  
Choice of:  
Ketel one / Don julio Blanco / Mezcal Unión.  
Mr. Black, Espresso, Simple syrup

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**MAHO NO** (Magico) \$ 20  
Don Julio Reposado, Orange Liquor, Lime Juice, Lychee Juice, Coconut Cream, Coconut Flakes & Lychee Fruit.

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**ICHIGO** (Una vida) \$ 18  
Old Parr Whiskey, Teaspoons Sugar, Mint leaves, Lemon, Blackberry's

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**KASUMI** (Niebla) \$ 17  
Jack Honey, Blue Curacao, Moscato, Coconut Cream.

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**AKARUI** (Persona Alegre) \$ 18  
Patron Tequila, Lime Juice, Agave, Watermelon Juice, Tajin rim, Watermelon

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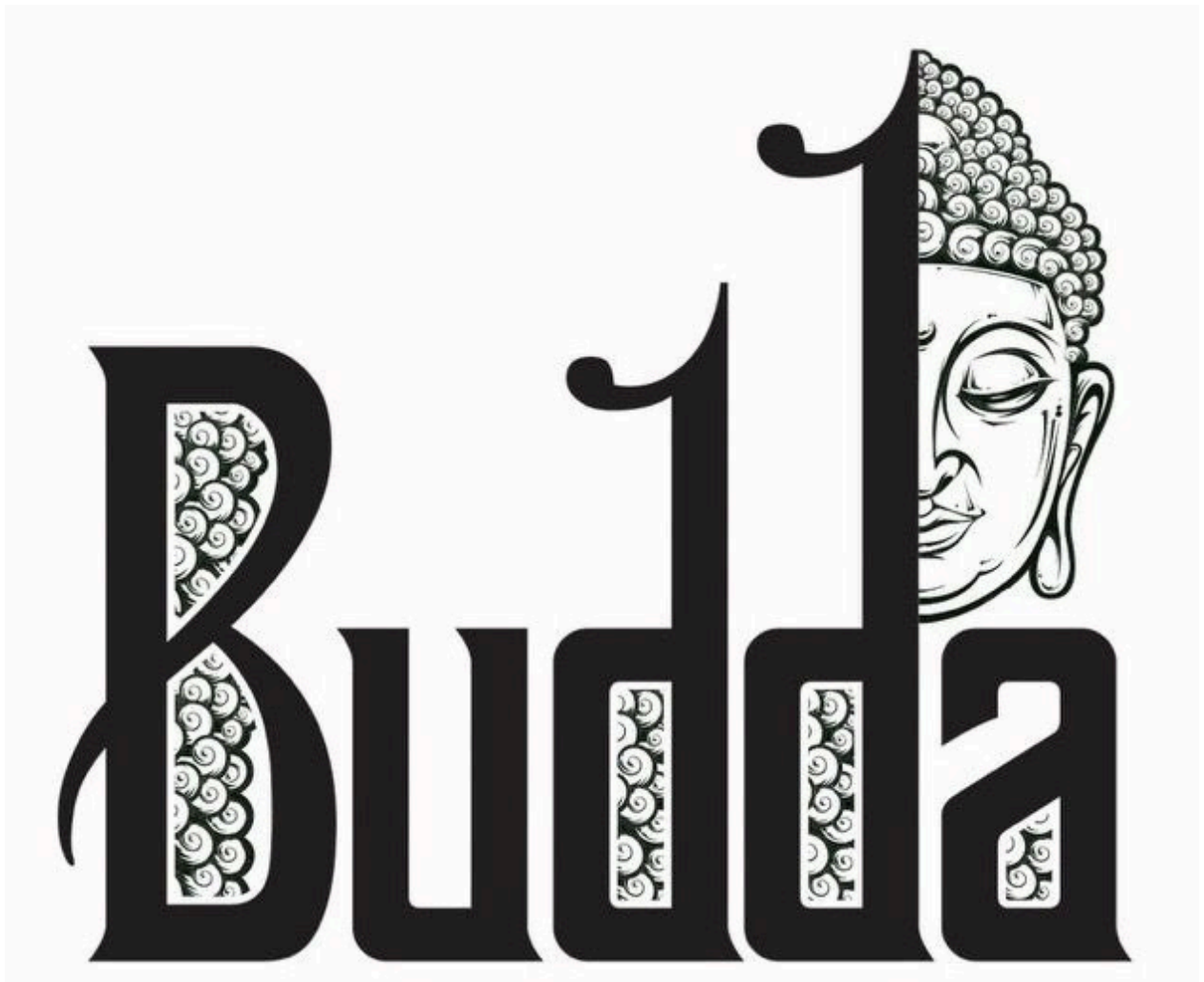
**KAITO** (Constelacion Marina) \$ 20  
Hennessy Vsop, Hypnotic, Lime Juice, Agave, Blue Curacao and Cabernet Sauvignon.

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**RYOTA** (Gran Frescura) \$ 16  
Vodka, Fireball, Cranberry Juice, Coconut Cream and Peach Snapps.

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# MENÚ



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