

Latin American cuisine Includes a representation of a variety of food fusions such as Dominican, Puerto Rican, Peruvian and entertainment

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**Appetizer**

<b>Peruvian Fish Ceviche</b>	<b>USD 18.00</b>	<b>Causa`s Trilogy</b>	<b>USD 15.00</b>
Fresh fish slices lightly marinated in lime juice and seasoned with Peruvian limo chili, fresh coriander and onion, garnished with fried plantain		A tasting of three of our causas with shrimp, chicken and tuna	
<b>Stuffed Fried Plantain</b>	<b>USD 13.00</b>	<b>Fried Cheese with Guava Sauce</b>	<b>USD 10.00</b>
Chicken - Shrimp. Deep fried plantain cups filled with your choice of protein, sauteed in savory garlic, pepper and onion sauce		Hand cut fried cheese served with our house made sweet and tangy guava sauce	
<b>Shrimp with Coconut (Hawaiian Sauce)</b>	<b>USD 13.00</b>	<b>Green Banana or Beef Fritter (2 Units)</b>	<b>USD 9.00</b>
Coconut fried shrimp with hawaiian sauce		Green banana dough stuffed with savory beef filling and fried	

**Salad**

<b>Caesar Salad</b>	<b>USD 12.00</b>	<b>Gozamba Salad</b>	<b>USD 14.00</b>
Green salad with romaine lettuce, parmesan cheese, croutons topped with caesar dressing		Spring mix salad, cherry tomatoes, mozzarella cheese, radish, almonds, with balsamic vinegar with chicken or Shrimp	

**Main Course**

<b>Gozamba Steak</b>		<b>Sea and Land</b>	<b>USD 52.00</b>
Tender skirt steak, chimichurri sauce on side with 2 sides of your choice		Skirt Steak, Shrimps, Lobster with 2 sides of your choice	
<b>  10 oz</b>	<b>USD 28.00</b>	<b>Whole Fried Fish</b>	

## Main Course

### Gozamba Steak

Tender skirt steak, chimichurri sauce on side with 2 sides of your choice

| 10 oz USD 28.00

### Parrillada Gozamba USD 65.00

Churrasco, shrimp, grilled chicken breast, picana and tostones

### Picadera Gozamba USD 55.00

Fried chicken, coconut shrimps, longaniza, fried cheese, fried pork, fried pork belly, alcapurria, fried cassava, and fried plantain

### Bistec Encebollado USD 17.00

Sliced steak marinated in a flavor packed house "sofrito" and vinegar. Stewed and topped with sautéed onions with 2 sides of your choice

### Chuleta Kan-Kan USD 29.00

Marinated and fried pork chop with skin on belly with 2 sides of your choice

### Shrimp with Garlic Sauce USD 19.00

Shrimp in garlic sauce with 2 sides of your choice

### Arroz Afrodisíaco USD 47.00

Rice with seafood mix, shrimp and lobster

### Sea and Land USD 52.00

Skirt Steak, Shrimps, Lobster with 2 sides of your choice

### Whole Fried Fish

Fried chillo with 2 sides of your choice

| Market Price

### Pargo Frito "Gozamba Style"

Breaded Fried Pargo in small pieces

| Market Price

### Grilled Salmon USD 23.00

Grilled Salmon with fresh herbs and house sauce with 2 sides of your choice

### Chicken Breast Grilled or Garlic Sauce USD 17.00

12-hour marinated chicken breast in a house blend of fresh herbs and spices

### Alfredo Pasta USD 21.00

chicken - Shrimp

### Pescado a Lo Macho USD 27.00

Crispy fish filet, creamy seafood Peruvian sauce with shrimp mussels, calamari and seafoodmix

The Most Typical

Sancocho Dominicano USD 16.00

Delicious Dominican soup of meats, vegetables and seasonings that are mixed to form a thick broth with white rice

The Pailita USD 14.00

Enjoy the best Gozamba-style pailita. Rice, beans, stewed meat, avocado, concón

Tres Golpes USD 15.00

The most representative dish of the Dominican Republican. You will enjoy beautifully mashed green plantains, fried salami, fried eggs, fried cheese and onion garnish

Lomo Saltado USD 18.00

The most representative Peruvian dish. Beef stir-fry, soy sauce, onions, tomatoes, cilantro with french fries and white rice

Roasted Suckling Pig with Rice and Beans USD 16.00

Delicious Puerto Rican dish. Roast Pork, white rice, red beans and fried plantain

Side Order

Another extra \$4

White Rice

Red Beans

Fried Plantain

Sweet Fried Plantain

Fried Cassava

French Fries

Mash Potatoes

Salad

Vegetables

Extras

Avocado USD 5.00

Mofongo USD 7.00

Pork Belly USD 7.00

Shrimp USD 7.00

Salami USD 7.00

Longaniza USD 7.00

Fried Cheese USD 6.00

Chicken USD 7.00

Gozamba 24K

**Lobster Gold Fried Rice** **USD 80.00**

Traditional peruvian cantonese fusion, called "Chifa". Fried rice, soy sauce, red peppers, green onion with lobster, shrimp, mussels, calamari and sesame black seeds with Gozamba sweet sauce on the top

**Mofongo Ribeye 24K** **USD 150.00**

The best Mofongo covered in gold foil, accompanied by the best "premium ribeye" cut, in a special house sauce

**Fish Gozamba 24K** **USD 120.00**

Fresh Fried snapper covered in gold foil and house sauce

**Langosta "Back to Live"** **USD 80.00**

Delight yourself with this exquisite dish "Back to live". Finely chopped seafood in lemon juice, onion, cilantro, special sauce with shrimp and lobster

**Tomahawk 24K** **USD 200.00**

The best cut of "Tomahawk" meat, covered in gold

**Tomahawk Candela Show** **USD 180.00**

The best cut of "Tomahawk" with the candela show

Our Specialties

**Fish Gozamba 24K**

Delicious fresh fried snapper covered with golden paper and house sauce

**Pescado a Lo Macho**

We present our Peruvian gastronomic recipe #Pescado Macho, test nuestro Crispy fish fillet, in a creamy Peruvian seafood sauce with shrimp, mussels, squid

**Shrimp with Garlic Sauce**

Enjoy our special recipe for shrimp in garlic sauce

**Grilled Salmon**

The classic will always be in fashion! try this Grilled Salmon with fresh herbs and house sauce

**Mofongo con Lomo Saltado**

Because we love traditional Caribbean cuisine, we present "El mofongo" with salted loin

**Lomo Saltado**

The most representative Peruvian dish. Beef stir-fry, soy sauce, onions, tomatoes, cilantro with french fries and white rice

**Mofongo de Chicharron**

Soon you will enjoy this delicious Caribbean dish Mofongo de Pork Chicharron

**Tomahawk Candela Show**

The best cut of "Tomahawk" with the candela show

**Peruvian Fish Ceviche**

Fresh fish slices lightly marinated in lime juice and seasoned with Peruvian limo chili, fresh coriander and onion, garnished with fried plantain

**Fried Pargo "Gozamba Style"**

Breaded Fried Pargo in small pieces

**Lobster Gold Fried Rice**

Traditional peruvian cantonese fusion, called "Chifa". Fried rice, soy sauce, red peppers, green onion with lobster, shrimp, mussels, calamari and sesame black seeds with Gozamba sweet sauce on the top

**Ribeye 24K Mofongo**

The best Mofongo covered in gold foil, accompanied by the best "premium ribeye" cut, in a special house sauce