



166 Valley Street, Providence, RI 02909 (401) 270-9998

Dining Experience

Welcome to Mosaic Latin American Bistro.

Our mission is to provide our guest with a unique dining experience. The food is modern and eclectic; it's the chef's interpretation of some Latin American dishes. The influences of these dishes, although not traditional, still take you on a journey to the different countries highlighted.

In addition to our regular menu we offer the unique experience.

The chef comes to your table and designs a menu experience to cater to each individual guest. It's like having "a Chef of Your Own," six small courses served harmoniously from light to heavy, so you may have the option for us to pair a wine or beverage.

(To ensure proper timing and service, we require the entire table to select the chef of your own experience)

Chef of your own experience	(Please ask your server for details, we limit for up to six guest)	59
	with beverage pairing an additional	35

Antojitos

***Cammarones** "PANAMA"

Ginger and Cumin Marinated Panama White Shrimp, Sugar Cane, Crispy Corn Cake, Lime Mojo 11

***Matambre** "ARGENTINA"

Angus Beef Rolled with Spinach, Roasted Peppers and Hard-Boiled Egg, Served with Chimmichurri 10

Calamares "SONARA MEXICO"

Corn Dusted Calamari Tossed with Spicy Peppers and Chorizo with Guaymas Dipping Sauce 10

Pupusa "EL SALVADOR"

White Corn Cakes Stuffed with House Smoked Pulled Pork, and Black Beans, Mango Slaw 11

Ceviche de Palmitos "COSTA RICA"

Hearts of Palm, Cilantro, Tomatoes, Hot House Cucumbers in Citrus Vinaigrette 6

Empanada "CHILE"

Braised Beef, Olives and Raisins in Home Made Flaky Dough, with Tomato and Basil Salad 6

Fugazzetta Tropical "ARGENTINA" (Serves Two)

Mint Pesto, Arugula, Mango, Serrano Ham, Fresh Mozzarella, and Goats Cheese 14

***Picada** "COLOMBIA" (Serves Two)

Chorizo, Steak Tips, Grilled Chicken, Crispy Pork Belly, Roasted Potatoes, Plantains 20

Soups & Salads

Sopa de el Dia "MOSAIC KITCHEN"

Kitchens Inspiration of the Day *Priced Daily*

Ajiaco "COLOMBIA"

Chicken, Three Potatoes, Roasted Corn, Spanish Onions, Cilantro Relish 5

Lechuga Mixta "COSTA RICA"

Baby Greens, Hearts of Palm, Honey Roasted Nuts, Tomatoes, and White Balsamic Vinaigrette 7

Romana con Aderezo Huancaína "PERU"

Romaine, Tomatoes, Boiled Egg, Spicy Roasted Pepper & Cheese Emulsion 6

* Guest with Food Allergies should inform their server prior to ordering.
Consuming of raw or undercooked meats, poultry, seafood, or eggs,
may increase your risk of food borne illness



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Entrees

Pargo "COLOMBIA"

Corn Dusted Red Snapper, Coconut Rice, Seasonal Vegetable, Fried Plantains 23

Pollo con Mole "OAXACA MEXICO"

Seared Chicken Breast, Quinoa Pilaf, Seasonal Vegetables, Mole 19

***Churrasco** "URUGUAY"

Angus New York Strip, Chimmichurri, Roasted Potatoes, Sunny Side-Up Egg, Chayote Salad 26

Asopao "PUERTO RICO"

Stew of Shrimp, Scallops, Clams, Chorizo, Marinated Chicken and Rice in a Seafood Broth 25

***Cerdo Relleno** "COLOMBIA"

Pork Loin, Chorizo, Polenta, Sweet Plantains, Rum Demi-Glace 23

Torta de Frijoles "CARIBBEAN"

Plantain Crusted Black Bean Cake over Dirty Rice and Seasonal Vegetables 19

Fideo Provençal con Pez Espada "SPAIN"

Grilled Swordfish over Pasta tossed with Sundried Tomato, Garlic, Capers, Kalamata Olives 22

~Please ask your server about our dessert~

20% Gratuity added to parties 6 or more.

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