



International Menus

Venezuelan Menu

Carne Desmechada: Succulent, slow-cooked shredded beef with a medley of vegetables.

Mojito "Pampatar": Venezuelan minced fish and vegetables, bursting with flavor.

"Miriam" White Rice: Fragrant rice infused with garlic and onions, a tribute to family traditions.

Maduros: Delicious sweet fried plantains, a Latin favorite.

Palmito y Aguacate Salad: Fresh salad featuring hearts of palm and creamy avocado.

Asian Menu

Chop Suey (Chicken Stir Fry): Tender chicken stir-fry in a savory Chinese brown sauce.

Smaak Fried Rice: A special vegan fried rice loaded with a variety of fresh vegetables.

Ho Fun Noodles: Delicate, flat noodles with vegetables and shiitake mushrooms.

Asian Cucumber Salad: A refreshing and bold salad with a sesame garlic kick.

Mediterranean Menu

Chicken and Kofta Kabobs: Flavorful chicken and ground beef kabobs seasoned with Middle Eastern spices, served with cooling Tzatziki.

Mujadara: Middle Eastern lentils and rice with crispy caramelized onions.

Milos Greek Salad: Our take on the classic Greek salad, with fresh ingredients and creamy feta.

Hummus and Baba Ghanoush with Pita Bread: Classic dips, including creamy hummus and baba ghanoush with eggplant, tahini, garlic, and citrus.

Spanish Menu

"Maripili" Rice: Saffron-infused rice with succulent shrimp, Spanish chorizo, and vegetables, a culinary journey to Spain.

Solomillo Porruano: Braised pork loin with red peppers that melts in your mouth.

Patatas a lo Pobre: Potatoes cooked with garlic and onions, a Spanish comfort food.

Mixed Salad with Green Olives: Fresh ingredients and tangy olives with a Spanish olive oil vinaigrette.

Crusty Country Bread

Italian Menu

Pasticho: Layers of tender noodles, ham, creamy béchamel sauce, and a savory tomato-based meat and Italian sausages sauce, inspired by Italian lasagna.

Chicken Francese: Lightly battered, pan-fried chicken breast with an elegant white wine lemon sauce.

Pasta Aglio, Olio e Peperoncino: The masterful simplicity of Italian cuisine in one dish.

Italian Salad: An American-Italian classic salad with fresh ingredients.

Rustic Bread

Mexican Menu

Carnitas "El Gordo": Slow-cooked, flavorful pork with spices and dried chiles, a bold taste of Mexico.

Mexican Rice: A staple in Mexican cuisine, red rice cooked in chicken stock and tomato juice.

Tinga de Pollo: A traditional dish with chicken, tomatoes, onions, garlic, and chipotle.

Mexican Salad with Creamy Cilantro Dressing: A zesty salad with a cooling cilantro dressing.

Accompaniments: Pickled red onions, Cotija cheese, homemade salsa verde, and warm tortillas.



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NEW

Peruvian Menu

Aji de Gallina: Tender shredded chicken bathed in a velvety, spicy yellow pepper and walnut sauce, offering a harmonious blend of flavors.

Causa Limena: Layering seasoned mashed potatoes with a luscious filling of seasoned tuna and vegetables.

Arroz Chaufa: Fusion of Peruvian and Chinese cuisines, brings together wok-fried rice, vegetables, and aromatic seasonings.

Peruvian Salad: Refreshing salad featuring Choclo, hard-boiled eggs, briny black olives, with the vibrant kick of Aji Amarillo dressing.

NEW

Jamaican Menu

Jerk Chicken Breast: Boneless chicken breast marinated in a vibrant blend of scotch bonnet peppers, allspice, thyme, garlic, and a medley of island spices.

Rice and Peas: Red kidney beans are simmered in coconut milk alongside fragrant rice.

Steamed Cabbage: Tender but still crunchy cabbage and carrots with aromatics

Fried Plantains: Sweet and caramelized to perfection.

NEW

Indian Menu

Chicken Curry: Chicken pieces bathed in a tantalizing blend of spices, tomatoes, aromatics, and coconut milk.

Chana Masala: Flavorful chickpea curry simmered in a harmonious blend of spices.

Biryani Rice: Fragrant and aromatic rice dish layered with spices, saffron, and vegetables.

Kachumber Salad: Refreshing medley of diced cucumbers, tomatoes, onions, and herbs, tossed in zesty spices and lemon juice.

NEW

All American Menu

Grilled Chicken Breast with Vegetables

Perfectly marinated grilled chicken alongside a medley of fresh, seasonal vegetables, offering a delightful burst of flavors and textures in every bite.

Creamy Mashed Potatoes

Whipped to perfection, present a rich and velvety canvas of comforting flavors, elevating any meal with their buttery goodness

Smaak Mac & Cheese

Timeless favorite that boasts gooey, creamy cheese enveloping al dente pasta for a decadent experience.

Corn Succotash

Harmonious blend of sweet corn kernels and spices, delivers a medley of flavors that perfectly complements the heartiness of the meal.

Classic Caesar Salad

Crisp romaine lettuce, Parmesan cheese, crunchy croutons, and our signature Caesar dressing, offering a refreshing contrast to the savory delights



@smaakkitchen

chef@smaakkitchen.com

(954) 675-2595