# 98 Forty-Tapas and Tequila

In the U.S., they’re known as appetizers or starters meant to be shared while enjoying cocktails and conversation with friends and colleagues. In Spain, they nibble “tapas;” in Latin America, “antojitos.” Italians savor “antipasti” and the French enjoy “hors d’oeuvres.” Wherever you’re from, we hope you enjoy our fresh selection of “Tapas,” 40 premium tequilas and a variety of specialty crafted cocktails.

Wondering what’s behind our name? It’s a nod to our address, 9840 International Drive.

## Ceviche-Served with tri-color corn tortilla chips seasoned with our signature blend of sea salt & spices $10.50 Each

Tradicional Mahi Mahi marinated with Meyer Lemons & Limes, Spanish Olives, Red Onion, Jalapeno, Tomato, & Cilantro

Tropical Shrimp, Mango, Papaya, Pineapple, Habanero Pepper, Tomato & Cilantro marinated with Meyer Lemons, Limes & Agave Nectar

Mixto Shrimp, Bay Scallops & Octopus in Tequila & Key Lime Habanero marinade, Fresh Mint, Watermelon, Cucumber & Pico de Gallo

\* Ceviche contains raw seafood and shellfish

## Salsa-Served with tri-color corn tortilla chips seasoned with our signature blend of sea salt & spices $4.50 Each

Tradicional Tomato, Red Onion, Cilantro, Garlic, Lemon, Lime & Jalapeno

Tropical Mango, Papaya, Pineapple, Habanero Pepper, Tomato, Cilantro & Sweet Onion

Roasted Corn & Black Bean Sweet Onion, Roasted Garlic, Poblano Pepper, Tomato & Cilantro

## Fresh Cut Guacamole-Served with tri-color corn tortilla chips seasoned with our signature blend of sea salt & spices $7.50 Each

Tradicional Avocado, Tomato, Red Onion, Cilantro, Garlic, Lime & Jalapeno

Pineapple Avocado, Grilled Pineapple, Tomato, Red Onion, Fresh Mint, Cilantro & Jalapeno

Florida Orange Avocado, Orange, Jicama, Red Onion, Poblano Pepper & Cilantro

Tradicional Tasting- Tradicional Ceviche, Salsa and Guacamole $17.00

98Forty Tasting-Choice of any Ceviche, Salsa and Guacamole $20.00

Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Quesadillas, Nachos & Tacos

Served as Quesadillas made with flour tortilla, Nachos made with tri-color corn tortilla chips or Mini Tacos made with soft white corn tortillas, shredded cabbage, ancho chile sauce and jicama slaw. All items accompanied by pico de gallo, guacamole and sour cream.

Carnitas Slow-Roasted Pulled Pork, Grilled Pineapple, Red Onion, Roasted Jalapeno, Oaxaca Cheese and Queso Fresco $10.00

Cumino-Rubbed Chicken Three-citrus Marinade, Roasted Garlic, Roasted Jalapeno, Oaxaca Cheese and Queso Fresco $10.00

Chili-Sugar Rubbed Skirt Steak Roasted Garlic, Oaxaca Cheese & Queso Fresco $12.00

Spice Crusted Mahi Mahi Lime & Guajillo Garlic Marinade, Roasted Corn & Black Bean Salsa, Oaxaca Cheese & Queso Fresco $11.00

Vegetariano Grilled Portobello, Red Onion & Tri-Color Peppers, Roasted Corn & Black Bean Salsa, Cilantro, Oaxaca Cheese & Queso Fresco $9.00

## Tapas Specialties

Pork Carnitas Huarache-Flatbread-style pita, slow-roasted pulled pork, Oaxaca cheese, queso fresco, pico de gallo and cilantro pesto $9.00

Beef Empanadillas-Savory ground beef, diced potatoes, cilantro & tomatillo dipping sauce, jicama slaw $8.00

Margarita Shrimp-Scampi-style, garlic butter, tequila, lime and agave nectar with grilled ciabatta bread $11.00

Mussels 98Forty-Steamed mussels, garlic butter & white wine grilled ciabatta bread $11.00

Mango BBQ Glazed Ribs-Slow-cooked Pork ribs with our Mango BBQ Glaze and tropical salsa $9.00

Chorizo Pizza-Rosen’s Perfect Pizza with grilled linguiça sausage, roasted jalapeno, tomatoes, onions, guacamole, mozzarella, Oaxaca cheese and queso fresco $10.00

Pork Sliders-Slow-roasted BBQ pulled pork, crispy fried onions, cheddar cheese and mixed greens $10.00

Grilled Chicken Sliders-Grilled chicken breast, grilled pears, brie cheese and honey mustard $10.00

Our Chef-Blending old world techniques learned from his mami’s kitchen in Mexico with expert culinary skills honed in some of New York and Orlando’s finest restaurants, Chef Emeterio “Tello” Luna has personally created a unique and upscale offering of authentic Mexican and Spanish dishes made from scratch using only the freshest ingredients and imported Mexican spices.