Ceviche is a traditional Latin American dish that often incorporates the “cooking” of fish with citrus juices, instead of heat. This dish can be served in many countries as a main dish or appetizer. At Finca Luna Nueva, our ceviche does not include fish. Instead, we use a variety of fresh fruits and vegetables to make a unique flavor that is marinated in citrus juice.

### Cucumber Cevich
- 4 ½ cups of cucumber, chopped
- 1 tsp olive oil
- 1 ½ tsp of sugar
- ¼ cup of vinegar
- ¼ cup cilantro, chiffonaded
- ½ of a red onion, julienned
- 1 cup of lime juice
- 1 tbsp vinegar

Cut everything up, stir well, and serve.

### Tomato Ceviche
- 4 ½ cups of tomato, chipped
- 1 tsp olive oil
- 1 ½ tsp of sugar
- ¼ cup of vinegar
- ¼ cup cilantro, chiffonaded
- ½ of a red onion, julienned
- 1 cup of lime juice
- 1 tbsp vinegar

Cut everything up, stir well, and serve.

### Papaya Ceviche
- 4 ½ cups of green, not ripe, papaya, chopped
- 1 tsp olive oil
- 1 ½ tsp of sugar
- ¼ cup of vinegar
- ¼ cup cilantro, chiffonaded
- ½ of a red onion, julienned
- 1 cup of lime juice
- 1 tbsp vinegar

Cut everything up, stir well, and serve.

### Green banana Ceviche
- 4 ½ cups of green, not ripe, bananas, chopped
- 1 tsp olive oil
- 1 ½ tsp of sugar
- ¼ cup of vinegar
- ¼ cup cilantro, chiffonaded
- ½ of a red onion, julienned
• 1 cup of lime juice
Cut everything up, stir well, and serve.

Watermelon Ceviche

• 4 cups of watermelon, chopped
• 1 tsp olive oil
• 1 ½ tsp of sugar
• ¼ cup of soy sauce
• ¼ cup cilantro, chiffonaded
• ½ of a red onion, julienned
• 1 cup of lime juice
• 1 tbsp vinegar
Cut everything up, stir well, and serve.

Avocado and Mango Salad

2 Avocados, peeled and chopped
1 Mango, peeled and chopped
1 Sweet Red pepper, julienned
1 cup Heart of palm, diced
½ a head of Lettuce, rough chopped
½ an Onion, diced

Cut all ingredients as indicated and toss in a salad. Serve.

Cucumber and Tomato Salad

1 Cucumber, peeled and sliced
1 large Tomato, sliced and cut in half
½ of a red Onion, julienned
1 cup of Vinegar
Salt, to taste
Pepper, to taste

Combine all ingredients, cut as necessary, and place in the fridge until ready to serve.

Pico de gallo

2 large tomatoes
1 red onion, julienned in 1 inch pieces
4 garlic cloves, minced
½ cup minced cilantro
¼ cup lime juice
1 medium sized chili (spicy), diced
Salt, to taste
Pepper, to taste
Cut everything up, mix well, and serve with chips.
Pineapple Salsa

2 cups Jicama, diced
2 cups Pineapple, diced
½ cup Lime juice
½ cup Cilantro, minced
1 Jalapeño, minced (more if you want it spicier)
1 Red pepper, diced
Cut everything up, mix well and serve with chips.