

RESTAURANT WEEK
NOVEMBER 1ST – 14TH
DINNER MENU \$45 per person

APPETIZER

choice of

CRANBERRY SALAD GF

mesclun greens, dried cranberries, crispy quinoa, shallot vinaigrette

PORK BELLY

slow braised pork belly, mango-jicama slaw, red pepper marmalade

SHRIMP CORN CHOWDER GF

corn chowder, shrimp, yucca, cilantro

SALMON TARTAR GF

avocado, watermelon radish, salmon caviar, aji Amarillo, malanga chips

SHRIMP OCTOPUS CEVICHE GF

lime juice, red onion, cilantro

CROQUETA DE CANGREJO

plantain & quinoa croquettes, crabmeat, chipotle crema

ENTREE

choice of

SEABASS VERA CRUZ GF

pan seared seabass, cherry tomatoes, olives, capers, white wine, micro cilantro

PISTACHIO CRUSTED SALMON GF

wild mushrooms, coconut verde sauce

CAMERONES CON RAVIOLI DE LANGOSTA

lobster ravioli, shrimp, corn, chipotle-honey chardonnay sauce

STEAK A LA PARRILLA GF

grilled skirt steak, Yukon potatoes, argentinean chimichurri

SPICY SOFRITO RISOTTO GF

risotto, wild mushrooms, Manchego cheese

HALF CHICKEN GF

pan seared half chicken, fingerling potatoes, chorizo, aji Amarillo

DESSERT

choice of

RICE PUDDING BRULEE GF

CHOCOLATE CAKE

raspberry sauce

VANILLA GELATO GF

PACIFICO GUACAMOLE +\$18

avocado, tomatoes, onions, cilantro, fresh lime juice, house-made tortilla chips

PACIFICO MARGARITA \$15

patron pacifico select, fresh lime juice, triple sec, agave

ESPRESSO MARTINI \$14

tequila reposado, fresh espresso, mr. black, licor 43

*** WE CANNOT SPLIT ANY RESTAURANT WEEK OFFERINGS***

Thoroughly cooking meats, poultry, seafood, and eggs reduces the risk of food born illness*
Before placing your order, please inform your server about any dietary restrictions.

*20% may be added to parties of 6 or more

