



TAPAS / APPETIZERS

Brussels sprouts Salad VG

Roasted Brussels sprouts, cranberries,
Quinoa saffron risotto cake
& agave vinaigrette

Ensalada de Remolacha GF

Beets, goat cheese, arugula, blood
Orange vinaigrette & toasted almonds

Ceviche of the Day

España - Eggplant Meatball V

Homemade eggplant meatballs in Spanish tomato
sauce

Empanadas de Manzana V

Roasted Apples and Manchego Cheese Empanadas
with Agave Yogurt Sauce

Brussels sprouts Tacos VG

Squash and Black Bean Tacos

Beverages, tax & gratuities are not included on
the prix fixe price.

If you have an allergy inform it to your server

Sharing Fee \$15

MAIN COURSE

Peru- Lomo Saltado GF

Sautéed filet mignon, onions, peppers, fries, stirs
fried rice, chorizo topped with a fried egg

España-Costillas de Res GF

Braised beef short ribs, saffron mashed
Potatoes, Rioja wine au-jus & seasonal vegetables

Colombia-Pollo Relleno GF

Chicken breast stuffed with sweet plantain, chorizo
& goat cheese, with a side of mashed potatoes &
kale topped with sherry wine-shallot reduction

Paella Palomino GF

Seafood paella, shrimp, clams, mussels,
Chorizo, saffron rice topped & sofrito sauce

Chile - Robalo al Sarten GF

Branzino, Served with shrimp and Manchego
Cheese Rissotto served with lobster habanero
sauce

USA-Vegan Paella VG

Farro, pumpkin slices, roasted brussels sprouts,
beets, Cauliflower topped with tofu aioli

DESSERT

Chef's Choice

Menu Subject to Change (Chef Palomino Crafts
the menu depending on market availability)