

Restaurant Week

Appetizers

Ensalada de Quinoa

Mix field green salad tossed with quinoa, balsamic-mustard vinaigrette, cherry tomatoes, fennel, Dried figs, goat cheese and diced beets.

Ceviche tiradito de Salmon

Sliced salmon tossed in lime juice, basil, radishes, cilantro, red onion and lemon oil.

Empanadas de Picadillo

Turnovers filled with ground beef cooked with onion, garlic, pepper, olives, raisins, red wine and accompanied with sweet chipotle cream sauce.

Platano Relleno

Sweet plantain stuffed with smoked chicken served with black bean puree, cream, queso fresco And avocado sauce.

Entrees

Camaron Enchilado

Seared shrimp served with a mild tomato sauce over white rice accompanied with zucchini salad And pepper escabeche.

Mole con Pollo

Grilled chicken breast served with mole sauce, made with smoked chillis and Mexican chocolate accompanied with white rice and sweet plantains.

Risotto Vegetariano*

Risotto cooked with seasonal vegetables, zucchini, asparagus, cauliflower, mushroom, cheese, butter and roasted pepper escabeche.

Pernil con Mojo

Braised pork shank serve with avocado sauce, garlic mojo and traditional rice and beans.

Ropa Vieja

Shredded braised skirt steak cooked with onion, peppers, tomatoes served over white rice accompanied with sweet plantains, avocado and a fried egg.

Dessert

Flan de Vainilla

Traditional vanilla custard served with caramel sauce whipped cream and raspberry.

Torta de Chocolate

Flourless chocolate tart accompanied with vanilla ice cream and raspberry sauce.

Torta de Queso

Traditional Vanilla cheesecake served with caramelized pineapple and raspberry sauce.