



FIRST COURSE

(Choice of)

Ceviche de Camaron Estilo Ecutoriano* ECUADORIAN SHRIMP CEVICHE WITH TOMATOES, AVOCADOS, CILANTRO, RED ONIONS, AND CITRUS JUICES

Ensalada Verde con Queso Manchego CEASAR SALAD WITH MANCHEGO CHEESE, CROUTES

Empanadas BRAISED SIRLOIN SERVED WITH CILANTRO AIOLI

SECOND COURSE

(Choice of)

Churrasco a la Parrilla* GRILLED SKIRT STEAK WITH CHINO-LATINO STIR-FRIED RICE WITH SWEET PLANTAINS AND LOBSTER

Tilapia con Cubierta de Platano PLAINTAIN CRUSTED TILAPIA WITH SHRIMP ENCHILILADAS, GREEN MOLE SAUCE AND CORN SALSITA

Grilled Salmon Sandwich* GRILLED AVOCADO, WASABI MAYONNAISE, AND ARUGULA IN A SUN DRIED TOMATO TORTILLA WITH YUCCA FRIES

Grilled Chicken Wrap GRILLED CHICKEN, SMOKED GOUDA, ARUGULA, GRILLED SHITAKE MUSHROOMS, AND CILANTRO AIOLI

DESSERT

Sorbet of the Day

*Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of food-bourne illnesses

** Please notify server of any food allergies



RESTAURANT WEEK

DINNER MENU \$29.00



First Course

(Choice of)

Ceviche de Camaron Estilo Ecuatoriano*

**ECUADORIAN SHRIMP CEVICHE WITH TOMATOES, AVOCADOS, CILANTRO, RED ONIONS,
AND CITRUS JUICES**

Ensalada Verde con Queso Manchego

CEASAR SALAD WITH MANCHEGO CHEESE, CROUTES

Plantain Crusted Crab Cake

**SAUTÉED JUMBO LUMP CRAB CAKE OVER MANGO-JICAMA SLAW WITH A SALAD OF
ARUGULA IN A MANGO VINAIGRETTE**

Duck Quesadilla

**SHREDDED LONG ISLAND DUCK WITH ROASTED PEPPERS, SMOKED GOUDA CHEESE
AND CILANTRO SERVED WITH ROASTED CORN SALSITA, JALAPENO AIOLI AND A
POMEGRANATE REDUCTION**

Second Course

(Choice of)

Churrasco a la Parrilla*

**GRILLED SKIRT STEAK WITH CHINO-LATINO STIR-FRIED RICE WITH SWEET
PLANTAINS AND LOBSTER**

Pollo al Sarten

**PAN SEARED CHICKEN WITH GARLIC MASHED POTATOES AND ROASTED GARLIC PAN
SAUCE**

Pan- Seared Salmon*

PAN-SEARED SALMON OVER AREPAS, SAUTÉED SPINACH, AND A REMOLACHA SAUCE

Plantain Crusted Mahi Mahi

GLAZED MANGO BBQ OVER SWEET POTATO MASH

Lomo de Puerco Envuelto con bacon*

SMOKED HICKORY BACON WRAPPED PORK TENDERLOIN WITH A CHIVE YUCCA MASH,

Dessert

(Choice of)

Colombian Semi-Sweet Chocolate Cake

RASPBERRY SAUCE

Dulce de Leche Cheesecake

VANILLA AND CARAMEL SAUCES

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