

NYC Jan 16–Feb 4 RESTAURANT WEEK®

3-COURSE DINNER \$60

APPETIZER

(choose one)

BAKED CLAM QUESADILLA

Chorizo, burrrata, Chihuahua cheese,
avocado purée, jalapeño

TACOS DE ALAMBRE Y COSTRA

Skirt steak marinated in beer, bacon, guacamole,
cheese costra, salsa tatemada

CHUPE DE CAMARONES

Peruvian creamy shrimp soup, choclo corn,
potato, queso fresco

MAIN

(choose one)

PATO EN PIPIAN

Duck leg confit, chile morita pipian, fingerling potatoes,
verdolaga salad

BRANZINO TIKIN-XIC

Yucatan-style grilled boneless branzino, achiote salsa,
pickled watermelon radish, corn tortillas for tacos

ENTRAÑA

Skirt steak, yuzu kosho chimichurri, boniato purée,
Brussels sprouts & queso fresco salad

DESSERT

CHOCOFLAN

Dulce de leche, mixed berries, mezcal whipped cream

CHEF JULIAN MEDINA



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2-COURSE LUNCH \$45

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