

Summer 2024

NYC RESTAURANT WEEK

\$60 Prix-Fixe Dinner Menu

SMALL

- choose 1 -

MUSSELS

coconut curry broth, roti

COLLARD GREENS SALAD

pickled watermelon, mustard vinaigrette, toasted pecan

CHICKEN SUYA

spiced peanut brittle, summer salad

LARGE

- choose 1 -

PERNIL

arroz con gandules, sweet plantain, chicharrón

JERK LION'S MANE

mushroom, rice and peas, braised cabbage

CONTENTO BURGER

Wagyu beef, curry aioli, yuca fries

DESSERT

- choose 1 -

TRES LECHES

strawberry jam, whipped cream, rum leche

BANANA PUDDING

vanilla wafer, caramelized banana, seasonal fruit

ICEE CART

mango, coco, cherry

BEVERAGE OFFERINGS

Wine Special - Glass / Bottle of Red or White: \$10 / \$40 | Cocktail Special: \$16

* CONSUMPTION Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ALLERGIES Please alert your server of any allergies or food restrictions.

SEATINGS We kindly ask you please limit your stay to 1.5 hours for a party of 2, and 1 hour 45 minutes for parties of 3 or more; this will allow others to join us.

CASH PAYMENTS Payments made in cash receive a 3.5% discount. GRATUITY Parties of 6 or more will incur an automatic 20% gratuity. ADAPTIVE FLATWARE Available upon request.

