

LA CONTENTA

Ceste

NYC RESTAURANT WEEK — WINTER 2026
3 COURSES — \$45 PLUS TAX & GRATUITY
JANUARY 20 — FEBRUARY 13, 2026 (MONDAY — FRIDAY ONLY)

PARA EMPEZAR

TUNA TOSTADA

YELLOWFIN TUNA, AVOCADO, CHIPOTLE MAYONNAISE, SALSA MACHA

MUSSELS IN LEMON-MORITA PEPPER BUTTER SAUCE

PEI MUSSELS, MORITA PEPPER, TOMATOES, WHITE WINE, BUTTER

SALMON TARTARE WITH JALAPEÑO AND HERBS

ATLANTIC SALMON, SHALLOTS, PERSIAN CUCUMBER, AVOCADO,
JALAPEÑO, CHIVES

PLATO FUERTE

PAN-ROASTED STRIPED BASS WITH ANCHO PEPPER SAUCE

ATLANTIC STRIPED BASS, ASPARAGUS, OYSTER MUSHROOMS,
GREEN PEAS, PORT WINE

PORK CHOPS AL PASTOR

MARINATED PORK CHOP, CHILE ADOBO, BEAN SALAD, CAMBRAY ONIONS

ROASTED CHICKEN A LA PLAZA

PAN-ROASTED CHICKEN BREAST, POTATOES CONFIT, SHREDDED CABBAGE,
CHICKEN-TOMATO JUS

POSTRE

MEXICAN FLAN

EGG CUSTARD, CARAMEL SAUCE, BERRY COMPOTE

TRES LECHES BREAD PUDDING*

BRIOCHE, FIGS, BRANDY, 3 KINDS OF MILK

CHURROS*

TRADITIONAL MEXICAN DEEP-FRIED PASTRY,
SERVED WITH CAJETA AND CHOCOLATE DIPPING SAUCES

CHEF LUIS ARCE MOTA

*CONTAINS GLUTEN

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT
INCREASES THE RISK OF FOODBORNE ILLNESSES.