

palo santo

NYC RESTAURANT WEEK - THREE COURSE PRIX FIXE MENU \$45

Please note our menu changes daily, this is just a sample of the items that may be available during restaurant week!

appetizer, main course, & dessert

APPETIZERS

tortillas & avocado pickled jalapenos & onions / olive oil / lime juice
avocado gazpacho chile oil / cucumber / cilantro / tomatitos
elote local sweet corn / lime / chili aioli / cotija cheese
watermelon salad queso fresco / pepitas / chile / hoja santa
tostadas de chapulin grasshoppers / blue corn tortilla / refried beans / requeson
squash blossom quesadilla homemade tortilla / quesillo / queso fresco
ceviche sweet potato / cilantro / boiled hominy / maiz tostado
grilled calamari salad fennel / kalamata olives / purple potatoes / parsley
anticuchos chicken hearts & livers / fermented chile paste

MAIN COURSES

tacos served with rice & beans chicken mole, grilled fish OR rajas con crema
coconut plantain stew coconut milk / jasmine rice / bok choy / green coconut
pan-roasted fish & plantain platano maduro / hot slaw / salsa verde
shrimp mofongo green plantain / sofrito picante / mojo criollo
pato en mole poblano seared duck breast / braised leg / black bean sope / guaje
platano relleno grass-fed beef / quesillo / avocado salad / raisins / olives
slow cooked pork adobo / roasted pineapple / tortillas
grass fed skirt steak chimichurri / garlic scapes / papas bravas

POSTRES

mango sorbet cava / cane sugar
chocolate pecan bread pudding butter / caramel
peach crisp vanilla ice cream / oatmeal cookie
coconut tres leches pineapple
vanilla panna cotta flor de Jamaica / orange slices
lime pie ginger crust / mint / whipped cream