



NYC Restaurant Week – Summer 2025

\$60.00 Per Person – Dinner

Appetizers

Ensalada de Hinojo con Segmento de Naranja y Pomelo con Nueces Confitadas, queso azul, rúcula, Vinagreta de Chalota y Naranja
shaved fennel, orange and grapefruit segment salad with candied walnuts, blue cheese, arugula, orange shallot vinaigrette

Seta y Gambas
organic wild mushrooms, shrimp, Cain garlic, saffron broth

Croquetas de Maduros
plantain croquette over sun dried tomato topped with lime zest and grated Manchego cheese

Empanada de Pollo o Queso con Vegetales con Alioli de Pimenton
Caribbean spiced chicken or vegetable cheese turnover with paprika aioli

Entrée

Choice of

Salmon a la Plancha sobre Calabacin, Zanahoria y Hongos Shiitake
wild Coho Salmon ala plancha over baby carrots, baby zucchini and shiitake mushrooms

Churrasco Argentino a la Parilla sobre Yuca Frita y Ensalada Verde con Mojito Caribeño y Cilantro Chimichurri
Argentinean grilled skirt steak over yucca fries and field greens with Caribbean mojo and cilantro chimichurri

Perlas de Pollo al Ajo Isleño con Arroz Azafrán
chicken pearls sautéed in garlic, lemon, white wine and bay leaves topped with saffron rice and grape tomatoes

Abadejo al Ajo Arriero
seared fresh cod, garbanzo beans, roasted garlic, tomatoes

Desserts

Flan de Caramelo
caramel flan, fruit macerate, coconut terron

Bizcocho de la Pasion
passion fruit brooklyn style cheesecake

Tres Leche
coconut three milk cake

Sorbete
passion fruit or mango sorbet

