

SURFISH BISTRO – RESTAURANT WEEK MENUS

Lunch Menu

RESTAURANT WEEK LUNCH – \$30 (No Dessert)

APPETIZERS (Choose One)

- Black Bean Soup – Miso, cumin, avocado, aji amarillo cream.
- Mango Salad – Mango, mixed greens, cucumber, lemon vinaigrette.
- Ceviche Mixto – Shrimp, fish & octopus in rocoto–lime sauce.

MAIN COURSES (Choose One)

- Pollada – Roasted boneless chicken, mashed potatoes, aji panca.
- Salmon – Wasabi mashed potatoes, shiitake mushrooms, tomato escabeche.
- Lomo Saltado – Skirt steak stir-fry with onions, tomatoes, fries and rice.

Dinner Menu

RESTAURANT WEEK DINNER – \$60

APPETIZERS (Choose One)

- Ceviche Mixto – Shrimp, fish & octopus, rocoto–lime marinade.
- Avocado Salad – Mixed greens, mango, cucumber, lemon vinaigrette.
- Humita de Camarones – Corn tamale, shrimp aji panca.

MAIN COURSES (Choose One)

- Corvina – Crispy seabass, shrimp picante, cilantro risotto.
- Duck Pappardelle – Slow-braised duck ragú, fresh pappardelle, parmesan.
- Lomo Saltado – Skirt steak stir-fry with onions, tomatoes, fries, rice.

DESSERTS (Choose One)

- Lúcumá Tiramisu – Lúcumá, mascarpone, espresso ladyfingers.
- Chirimoya Panna Cotta – Silky custard with chirimoya & berries.