

LA CONTENTA

Ceste

NYC RESTAURANT WEEK — SUMMER 2026
3 COURSES — \$45 PLUS TAX & GRATUITY
JULY 20 — AUGUST 14, 2026 (MONDAY — FRIDAY ONLY)

PARA EMPEZAR

SOPE DE BARBACOA

CORN DOUGH, BRAISED BEEF, REFRIED BEANS,
TRADITIONAL GARNISHES (ONION, CILANTRO), SALSA MACHA

TOSTADA DE CEVICHE DE CAMARÓN

POACHED SHRIMP, CUCUMBER, TOMATOES, ONION, CILANTRO, COCKTAIL SAUCE

GORDITAS DE HONGOS

CORN DOUGH, MÉLANGE OF MUSHROOMS, GOAT CHEESE, SALSA CRUDA

PLATO FUERTE

COCHINITA PIBIL

BRAISED PORK IN ACHIOTE ADOBO,
SOUR ORANGES, PICKLED ONION, HABANERO SAUCE

PESCADO A LA TALLA

BUTTERFLIED RAINBOW TROUT, ADOBO,
GRILLED ONIONS AND PEPPERS, SALSA DE MOLCAJETE

ALBÓNDIGAS DE CAMARÓN*

SHRIMP BALLS ROASTED IN A LIGHT CHIPOTLE-SHRIMP BROTH,
PANKO, POTATOES, CARROTS, FRESH CILANTRO, DICED AVOCADO

POSTRE

COFFEE CHEESECAKE

CREAM CHEESE, ESPRESSO, CHANTILLY, VANILLA, COCOA POWDER,
STRAWBERRY COMPOTE

MARACUMANGO MOUSSE

MANGO-PASSION FRUIT MOUSSE, CONDENSED MILK, WHIPPED CREAM,
VANILLA, SHREDDED COCONUT

PORTUGUESE CUSTARD TART*

PUFF PASTRY, MILK, EGGS, CINNAMON, LEMON ZEST

CHEF LUIS ARCE MOTA

*CONTAINS GLUTEN

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