



Restaurant Week \$60.00 Per Person

Appetizers — select one

Romana Carbonizada
charred Romaine, Spanish boqueron, anchoa, del la vera Manchego picatostes

Albondigas
filet mignon meatballs, criolla sauce

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

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

Empanadas
Caribbean spiced chicken, beef brisket & vegetable and cheese turnovers

Entrée — select one

Lomo de Cerdo, Puree de Frijoles Negros, Ensaladilla de Jalapeño
grilled pork tenderloin filet over black bean puree, jalapeño salad

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

Salmon a la plancha Hortaliza de Zanahoria, Calabacin y Zetas
Salmon filet a la plancha over baby carrots, baby zucchini and shiitake mushrooms

Lubina, Yucca Samfaina, Reduccion de Vino Blanco
grilled Spanish seabass over yucca samfaina topped with white Garnacha and caper reduction

Pasta con Zetas y Vegetales, Salsa de Vino Verdejo, Manchego
pasta with wild mushrooms and vegetable medley, verdejo wine sauce, Manchego Cheese

Churrasco a la Parilla sobre Yuca Frita, Cilantro Chimichurri
grilled sliced skirt steak over yucca fries and field greens with Caribbean mojo and cilantro chimichurri

Desserts — select one

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

