



3 Course Meal

TAPAS / APPETIZERS

Brussels sprouts Salad VG

Roasted Brussels sprouts, cranberries,
Quinoa saffron risotto cake
& agave vinaigrette

Ensalada de Remolacha GF

Beets, goat cheese, arugula, blood
Orange vinaigrette & toasted almonds

Ceviche of the Day

España - Eggplant Meatball V

Homemade eggplant meatballs in Spanish tomato
sauce

Empanadas de Vegetales V

Quinoa and Goat Cheese Empanadas with
Chocolate Vinaigrette

Brussels sprouts Tacos VG

Squash and Black Bean Tacos

Beverages, tax & gratuities are not included on
the prix fixe menu.

If you have an allergy please advise your server

Sharing Fee \$15

MAIN COURSE

Peru- Lomo Saltado GF

Sautéed filet mignon, onions, peppers, fries, stirs
fried rice, chorizo topped with a fried egg

Colombia-Pollo Relleno GF

Chicken breast stuffed with sweet plantain, chorizo
& goat cheese, with a side of mashed potatoes &
kale topped with sherry wine-shallot reduction

Paella Palomino GF

Seafood paella, shrimp, clams, mussels,
Chorizo, saffron rice topped & sofrito sauce

Chile - Robalo al Sarten GF

Branzino, Served with shrimp and Manchego
Cheese Risotto served with lobster habanero sauce

USA-Vegan Paella VG

Farro, pumpkin slices, roasted Brussels sprouts,
beets, Cauliflower topped with tofu aioli

DESSERT

Chef's Choice

Menu Subject to Change