

RESTAURANT WEEK

THREE COURSE PRIX FIXE \$44.95 + TAX + TIP

TAPAS

BRUSSELS SPROUTS SALAD (V)

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

ENSALADA DE REMOLACHA (V) (GF)

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

CEVICHE OF THE DAY

EGGPLANT MEATBALL (V)

Homemade eggplant meatballs in Spanish tomato sauce

CROQUETAS DE POLLO

Chicken and chorizo croquetas served with Pommery mustard and agave sauce

PAN CON TOMATE (VG)

Spanish style tomato bread drizzled with olive oil

MAIN COURSE

PERU- LOMO SALTADO

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

COLOMBIA - POLLO RELLENO (GF)

Chicken stuffed with sweet plantain, chorizo & goat cheese, with mashed potatoes topped with sherry

ESPAÑA- PAELLA PALOMINO (GF)

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

CHILE – SALMON ORGANICO (GF)

Grilled salmon served with quinoa tabbouleh salad, shiitakes, sweet plantain, & arugula topped with saffron mojito sauce

VEGAN PAELLA (VG)

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

DESSERT

CHEESECAKE

FLOURLESS CHOCOLATE CAKE (GF)

OUR FOOD MAY CONTAIN NUTS, EGG, GLUTEN, OR SHELLFISH. PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR CONCERNS.

