



Restaurant Week \$60.00 Per Person

Appetizers — select one

Ensalada del Jardin

mesclun, red grape tomatoes, frisee lettuce & baby spinach, Spanish sherry citrus vinaigrette

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 Argentino a la Parilla sobre Yuca Frita, Cilantro Chimichurri

Argentinean 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

