

tasca

Restaurant Week \$60.00 Per Person

Appetizers

Ensalada de Hinojo con Segmento de Naranja y Pomelo con Nueces Confitadas, queso azul, Rucula, Vingreta de Chalota y Naraja

Shaved fennel, orange and grapefruit segment salad with candied walnuts, blue cheese, arugula, orange shallot vinaigrette

Seta y Gambas

Organic wild mushrooms, shrimp, cain garlic, saffron broth

Croquetas de Maduros

Plantain croquette over sun dried tomato topped with lime zest and grated Manchego cheese

Croquetas de Mariscos

seafood croquette, roasted garlic foam

Entrée

Lomo de Cerdo sobre Puree de Frijoles Negros con Ensaladilla de Jalapeno

Grilled pork tenderloin filet over black bean puree topped with jalapeno salad

Churrasco Argentino a la Parilla sobre Yuca Frita y Ensalada Verde con Mojito Caribeno y Cilantro Chimichurri

Argentinean grilled sliced skirt steak over yucca fries, field greens with Caribbean mojo and cilantro chimichurri

Supremas de Aves con Col Rizada y Queso de Cabra Pilparado de Datiles con salsa de Azafran y Ajo Asado

Chicken breast with goat cheese, kale and Mediterranean dates served with Catalan kales over champagne garlic and saffron reduction

Salmon a la plancha sobre Hortaliza de Zanahoria, Calabacin y Zetas

Salmon filet a la plancha over baby carrots, baby zucchini and shiitake mushrooms

Abadejo al Ajo Arreiro

Seared fresh cod, garbanzo beans, roasted garlic. tomatoes

Desserts

Flan de Caramelo

Caramel flan, fruit macerate, coconut terron

Bizcocho de la Pasion

Passion fruit brooklyn style cheesecake

Tres Leche

Coconut three milk cake

