

## “NYC Restaurant Week® Summer 2023”

\$60 per person

### STARTERS

select 1

#### GUCAMOLE

*Hass avocado, tomato, red onion, jalapenos, cilantro, lime, corn tortilla chips*

#### EMPANADAS

*Choice of: Beef or Corn & Manchego Cheese*

#### TUNA CON TOMATE

*Grated heirloom tomato, lemon zest, garlic, parsley, chives, aleppo peppers, toast*

#### RED ENDIVE SALAD

*Pears, grana padano cheese, integrale batard croutons, candied walnuts, chardonnay vinegar*

## Platos Fuertes

select 1

#### VEGAN ROASTED CAULIFLOWER

*Sunflower seeds, afilia crees salad, crispy red quinoa, smoke piquillo pepper romesco sauce*

#### MURRAY'S HALF ROASTED CHICKEN

*Poblano pepper mash potatoes, broccoli rabe, lime, shallot caper sauce*

#### SKIRT STEAK

*Roasted potatoes, marinated red pepper, green salad, chimichurri*

#### PACU FISH RIBS

*Homemade Yerba Mate-BBQ sauce, orange segments, corn on the cob, coconut rice*

### SWEET

select 1

*Dulce de leche churros | Chocolate lava cake*

CHEF DE CUISINE: MIGUEL SALMERON