

NYC Restaurant Week Summer 2022

MENU

\$60PP

Para la Mesa

Choose One

GUACAMOLE

Hass avocado, tomatoes, red onions, jalapeños, cilantro, lime juice

EMPANADAS (2)

Beef | Corn & Machengo Cheese | Blue Crab

QUESO FUNDIDO

Chihuahua cheese, spanish chorizo, roasted poblano peppers, caramelized onions, flour tortillas

MARKET SALAD

Mixed greens, carrots, fennel, red onions, cherry tomato, citrus vinaigrette
ADD CHICKEN - STEAK - SHRIMP - FISH OF THE DAY + 9

CEVICHE MIXTO

Octopus, shrimp, white fish, red onions, cilantro, avocado

Platos Fuertes

Choose One

VEGAN ROASTED CAULIFLOWER

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

ORGANIC ROASTED HALF CHICKEN

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

SHORT RIBS PARPADELLE

Granna padano cheese, puttanesca sauce

FISH OF THE DAY

Baby bok choy, oyster mushroom, pearl onions, black truffle ink glaze

SKIRT STEAK 10 OZ

Roasted potatoes, marinated red pepper, green salad, chimichurri

Los Postres

CHURROS

served with dulce de leche

WARM LAVA CAKE

Chocolate cake, topped with Mascarpone, coco powder

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

NO SUBSTITUTIONS PLEASE