

— CENTER CITY DISTRICT —
**RESTAURANT
WEEK**



Three Course Prix Fixe Dinner Menu - September 12th to September 24th 2022
\$ 40 per Guest / Plus 20% Gratuity and Taxes

FEATURE SIGNATURE COCKTAILS \$ 12 each

"CAMINITO" Roku Japanese Gin - Grapefruit Liqueur - Lime - Apricot

"RECOLETA" Toki Japanese Whisky - St. Germaine - Yerba Mate Syrup - Rosemary



FIRST COURSE: APPETIZERS



Choice of one

EMPANADAS ARGENTINAS

Homemade Fried Empanadas,
choice of Beef / Chicken / Ham & Cheese / or Spinach w/Mozzarella

CHORIZO

Argentine Homemade Sausage, Grilled

POLENTA FRITA

Fried Polenta Sticks - Marinara Sauce

SECOND COURSE: ENTREE

Accompanied with your choice of Mashed Potatos - French Fries - House Salad or White Rice

Choice of one

ENTRAÑA - STEAK

Grilled Angus Skirt-Steak

PECHUGA DE POLLO A LAS BRASAS

Grilled Chicken Breast

MILANESA MALBEC

Choice of BEEF or CHICKEN
Thinly cut, breaded and lightly fried

SALMON A LA PARRILLA

Grilled Salmon - marinated in citrus herbs

THIRD COURSE: HOMEMADE DESSERT

Choice of one

TRES LECHEs

Sponge Cake
soaked in three kinds of milk

FLAN DE COCO

Homemade Coconut Flan
accompanied w/dulce de leche

*Consuming raw or under cooked meat, poultry, eggs, or seafood may increase your risk of food borne illness.
Please advise us of any food allergies or specialty diets.*