

— CENTER CITY DISTRICT —
**RESTAURANT
WEEK**



**Three Course Prix Fixe Dinner Menu
January 21 - February 3, 2024**

\$ 45 per Guest, plus tax, 20% gratuity and beverages

SIGNATURE COCKTAILS FEATURE \$ 15 each

"EL PIPE" Maker's Mark 46 - Strawberry Oleo Saccharum - Fernet Branca - Chamomile Citrus Air Foam
"PUERTO GUAVA" Tres Generaciones Tequila - Chile Guajillo - Guava Cordial - St. Germain - Passion Fruit Foam

FIRST COURSE: APPETIZERS

Choice of one

EMPANADAS ARGENTINAS

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

CHORIZO

Argentine Homemade Sausage, Grilled

SOUP

Soup of the Day

FRIED POLENTA

Fried Polenta Sticks - Marinara Sauce

SECOND COURSE: ENTREE

accompanying with your choice of Mashed Potato - 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
accompanying 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.*