

RESTAURANT WEEK

DINNER MENU



**Three Course Prix Fixe
January 18-31, 2026**

\$ 60 per Guest (plus tax and 20% gratuity)

SIGNATURE COCKTAILS \$ 15 each

"VALENTINA" Hornitos Infused Tequila - Raspberry White Peppers - Roses - Argentine Amaro

"TIERRA DEL FUEGO" Clove - Cinnamon - Nutmeg - Anis Infused Knob Creek Bourbon - Yerba Mate Syrup - Fresh Lemon - Served Warm

FIRST: APPETIZERS

Choice of one

CAMARONES AL COCO

COCONUT SHRIMP

zesty orange dressing

EMPANADAS ARGENTINAS

HOMEMADE FRIED EMPANADAS,

choice of Beef / Chicken / Ham & Cheese / or Spinach & Mozzarella

PATATAS BRAVAS

HOMEMADE CRISPY RUSTIC POTATOES

aioli - chipotle sauce

SECOND: ENTREE

Choice of one

GRILLED ANGUS STEAK

NY-STRIP

choice of: house salad, french fries or mash potato

SEA FOOD PAELLA

safron rice - clams - mussels - calamari - shrimp

BRANZINO

Branzino Fillet, sautéed in butter, garlic and chardonnay wine sauce, w/white rice

THIRD: HOMEMADE DESSERT

Choice of one

TRES LECHES

Sponge Cake

soaked in three kinds of milk

CHOCOLATE

chocolate cake - dulce de leche - whipped cream

*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.*