



Restaurant Week Dinner Menu

APPETIZER

Trio de Mangú

Mashed green plantains with garlic and red onion, served with guacamole, pico de gallo and fried pork bites

Tostadas de ceviche

Marinated octopus ceviche served on grilled tortillas accompanied with an avocado dipping sauce

Ensalada de Palmitos

Hearts of palm, avocado, cherry tomatoes, papaya, carrots, white onions and green olives tossed in olive oil, white vinegar and fresh limes

MAIN COURSE

Ratatouille

Grilled tomatoes, zucchini, eggplant served in Napolitan sauce with sauteed mushrooms and pesto sauce

Tilapia a la Marinera

Grilled tilapia fillet, served in a marinated sauce, accompanied with purple sweet potatoes and stir-fried veggies

Mixto San Juan

Grilled pork medallions served in tamarind sauce, accompanied with mixed rice and beans (red/black) and potatoe salad

Mixto Volcano

Meat strips in a slightly spicy black sauce, accompanied with fried potatoe wedges and avocado

DESSERT

Mousse de Mora

Blackberry pulp, sugar, eggs, non-flavored gelatin, served in blackberry and white wine reduction with cinnamon and sugar

Tres Leches

Vanilla sponge cake soaked in five types of milk topped with a thick layer or meringue frosting

DRINK ESPECIAL \$ 12

Hakutay Martini

Haku Vodka, dry Vermont, lychee juice, cranberry juice, topped with lychee slices

