

# Restaurant Week Dinner Menu

Sunday to Friday from 2:30pm

**\*\*Saturdays not included\*\***

**\$45**

## *Aperitivo/Appetizers*

### *Mussels*

Mussels in white wine sauce

### *Ensalada Isleña de Aguacate y Mango*

Fresh mango, avocado, cherry tomato and mixed greens tossed in a honey & ginger-lime dressing

### *Ceviche de Pescado Blanco*

Seabass ceviche marinated in lemon juice, with red and green peppers, red onions and cilantro served with plantain chips and topped with fried corn

## *Plato Fuerte/Entrée*

### *Pollo Relleno*

Chicken stuffed with spinach and shrimp served with marinara sauce, accompanied with mashed potatoes

### *Churrasco Colombiano*

Grilled rib eye steak accompanied with mashed green plantain balls stuffed with cheese, served with tomatoes and red onion marinated with lime juice and cilantro with a side of chimichurri sauce

### *Arroz con Camarones*

Succulent shrimp, saffron rice, Cuban sausage, olives and sweet plantains

## *Postres / Desserts*

### *Flan de Café*

Rich and silky Caramel Coffee custard

### *Strawberry Mousse*

Creamy rich strawberry mousse

## *Bebida / Drink*

*Maker's mark 46 mule*    **\$15**