

# RESTAURANT WEEK

JANUARY 18TH-31ST

4PM- CLOSE

DINER MENU

45



## APPETIZERS (Pick One)

### MUSSELS

Mussels on red basil marinara sauce

### ENSALADA ISLENA AGUACATE Y MANGO

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

### MINI MOFONGO

Mashed green plantains with pork  
topped with;  
Choose from  
-Chicken  
-Pork

## DESSERTS (Pick One)

### VANILLA FLAN

### CHOCOLATE MOUSSE



-Drinks Not Included on Price  
-Menu Not Offered on Saturday  
-No Substitutions

## MAIN DISHES (Pick One)

### MUSHROOM CHICKEN

Grilled chicken breast with asparagus,  
cherry tomatoes, topped with  
mushroom sauce served with rice and  
beans

### CHRURRASCO & SHRIMP

Outside skirt steak, vegetables and  
chimichurri sauce topped with  
garlic shrimp

### RISOTTO MARINERO

Sautéed octopus, shrimp, calamari  
and mussels mixed with creamy  
parmesan risotto and bell peppers

### VEGETARIAN PAELLA

Saffron broth, rice, chickpeas, green  
peas, carrots, zucchini, shitake  
mushrooms, plum tomatoes, broccoli  
and asparagus served with avocado

## DRINKS

### BLOOD ORANGE SOUR 16

Hornitos Blanco Tequila, blood orange  
pur, fresh squeezed lime juice & agave  
with angostura bitters

### ROSEMARY SMOKED OLD FASHION 16

Knob Creek Bourbon Whiskey,  
rosemary syrup, angostura bitters &  
flamy orange peel