



CENTER CITY DISTRICT RESTAURANT WEEK

Your choice of one snack, main dish, and dessert 45pp
(à la carte pricing available upon request)

FEATURED COCKTAILS

Despacito 16

Knob Creek 9yr, aperol, pineapple, shaved ice, mint

Machete 18

Smoked Maple Knob Creek, Hidden Harbor, pineapple-ginger



CEVICHE TRIO 25

*a tasting of our 3 ceviches can be added to your Restaurant Week Menu

Salmon y Piña

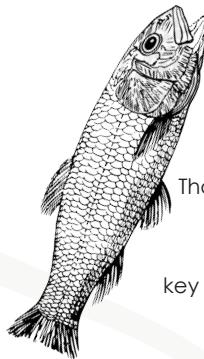
ají amarillo, pineapple pique, pickled radish

Tuna con COCO

Thai young coconut salsa, pickled chilis, scallions

Snapper Nikkei

key lime-ponzu, chile serrano, citrus fruit, garlic bits



PLATILLOS Main Dishes

Short Rib Carne Guisada Red wine-braised short ribs, marble potatoes, baby carrots, olives

Imperial Chicken Rice Pan-seared breast, served over saffron rice filled with cheese, corn, peas, and imperial stew

Sweet Plantain Canoas Maduros filled with portobello mushroom picadillo, creamed yuca spinach, and cheese

Seafood Asopao Mahi-mahi served over saffron and pigeon pea porridge, with shrimp, scallops, and calamari

Vaca Frita Creekstone Farms skirt steak, black beans, white rice, tomato escabeche, avocado

POSTRES Desserts

Flan con Queso

cream cheese custard, candied papaya, mint

Tembleque

cinnamon-spiced, coconut panna cotta pineapple coulis