



RESTAURANT WEEK

FIRST

WARM VYCHISSOISE

Potato, cauliflower-leeks, chile guajillo oil, cilantro & rosemary oil

SHORT RIBS CROQUETTE

16 hours braised short ribs, Whipped feta cream cheese, parmigiano cheese, chives

SALMON TOSTADA

Raw salmon, guacamole puree, serrano pepper, mango aji amarillo, fried shallots

BAY SCALLOPS A LA PARMESANA

Peruvian scallops, kosho, parmigiano reggiano, guajillo oil, espelette

SECOND

LAMB RAGU PASTA

Slow cook lamb ragu, marinara sauce, roasted caramelized carrot, bread crumb

TOMATE A CABALLO (Roast Tomato And Fried Egg)

Roasted tomato, green rice, shishito purée, fried egg, feta-nata

CHICKEN MILANESA

Breaded fried chicken breast, romaine lettuce, caesar dressing, comte cheese, cheeto mix

ROCKFISH FILLET

Coconut and curry sauce, basmatic rice, red onion, cilantro oil

DESSERTS

MANGUITO

Mango passion soft serve, passion fruit syrup, Waffle cone basket, raspberry crispy

PROFITEROLES WITH BAILEYS

Baileys soft-serve, chocolate pearl, dark chocolate whiskey ganache

Have Fun, get Crazy, be Sexy, Enjoy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

