



DINNER \$55

RESTAURANT WEEK 2025

STARTERS

your choice of

GUACAMOLE

Pico de gallo

SOPA DE TORTILLA

Tres chiles chicken broth, diced chicken, crispy tortilla strips, avocado, crema, queso

ENSALADA PARAISO

Romaine, cherry tomatoes, queso cotija, cilantro ranch dressing, pepitas (veg)

MEJILLONES EN CURRY

Mussels in spicy coconut curry, blue corn bread

MAINS

your choice of

SHORT RIB

Braised short rib in banana leaf and spices, whipped potatoes, mole verde

CHICKEN & MOLE

Roasted chicken, plantains, mole

BRANZINO A LA BRASA

Branzino fillet, roasted potatoes, pepita sauce

TAQUITOS DE PAPAS

Crispy flautas papas con queso, red and green cabbage salad, beet honey lime dressing, morita refried pinto beans (veg)

DESSERTS

your choice of

PERA DULCE

Layered cake, pear gelee, ricotta mousse, blackberry coulis, marzipan and toasted almonds

TORRE DE CHOCOLATES

Chocolate cake, chocolate mousse, fresh berries (gf)

TRES LECHES

Merengue, dulce de leche, white chocolate

veg = vegetarian v = vegan gf = gluten free

