

SUMMER RESTAURANT WEEK 2011

APPETIZERS

ENSALADA DE MOZZARELLA

Bufala mozzarella, roasted red bell peppers, mixed tomatoes and fried basil

PECHITO DE CERDO A LA PARRILLA

Braised and Grilled pork belly, potato and egg salad, confit of garlic and chimichurri

CEVICHE DE MERO

Grouper, lime and rocotto pepper sauce, red onion relish. Grilled yams



MAIN COURSE

CALDO DE MEJILLONES

Lemon-Thyme scented mussel stew. Potatoes, roasted tomatoes and carrots.

ENTRAÑA

Grilled skirt steak, Crispy new potato medallions. Chunky Creole salsa

ZAPALLITOS RELLENOS

Gratin of stuffed zucchini. Arugula and tomato salad.



DESSERT

COPA DE MOUSE DE CHOCOLATE

House-made chocolate mouse, fresh bananas, caramelized walnuts and dulce de leche sauce.

FLAN MIXTO

Creamy vanilla flan, whipped cream and dulce de leche.

BARRA DE LIMON

Lemon tart, basil-mojito sorbet and fresh berries

MENU BY EXECUTIVE CHEF NATALIA MACHADO