

Menu



New Year

\$78 PER PERSON

\$50 PER KIDS

2024

STARTERS

LOBSTER AND BUTTERNUT SQUASH BISQUE
TOPPED WITH CRISPY CHORIZO SALSITA

BRAISED SHORT RIBS AND BLUE CHEESE EMPANADAS SERVED WITH
CILANTRO PESTO

SHRIMP AND OCTOPUS CEVICHE WITH MANGO, CITRUS AND TEQUILA
SAUCE

BEETS AND ARUGULA SALAD, TOASTED ALMONDS TOSSED WITH
PASSION FRUIT AND CHAMPANGE VINAIGRETTE

MAINS

PAN SEARED CENTER CUT HALIBUT SERVED WITH HOMEMADE
ASPARAGUS GNOCCHI TOSSED WITH CHARDED TOMATOES SAUCE

PERUVIAN ROASTED FREE RANGE CHICKEN ACCOMPANIED WITH
SWEET PLANTAIN AND CHORIZO MASHED TOPPED WITH AJI
AMARILLO AND BRAISED GARLIC SAUCE

CHEF PALOMINO'S SIGNATURE SEAFOOD PAELLA MADE WITH
SHRIMP, CLAMS, MUSSELS, CHORIZO AND SAFFRON RICE TOPPED
WITH SOFRITO

SEARED RIBEYE STEAK AGED 28 DAYS SERVED WITH HERB
ROASTED FINGERLING POTATOES AND SUNDRIED TOMATO
CHIMICHURRI (ADDITIONAL \$10)

VEGETARIAN: OYSTER MUSHROOMS AND ROASTED VEGETABLES
ENCHILADAS WITH BASIL SALSA VERDE

BRAISED SHORT RIBS SERVED WITH GARLIC MASHED POTATOES
AND RIOJA WINE REDUCTION SAUCE JUS

DESSERT

FLOURLESS CHOCOLATE

DULCE DE LECHE CHEESE CAKE WITH SORBET

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