RESTAURANT WEEK

THREE COURSE DINNER $44.95 + TAX + TIP - **NOT AVAILABLE SATURDAY**
THREE COURSE LUNCH $39.95 + TAX + TIP - **SATURDAY AND SUNDAY**

TO SHARE

MEXICO - GUACAMOLE +$16 L $19 VG
Avocado, tomato, red onion, cilantro & lime juice, yellow corn tortilla chips
(Additional corn tortilla chips + 1.50)

TAPAS

ESPAÑA - COCA DE COLIFLOR Y SETAS (VG)

Flatbread with cauliflower, quinoa, wild mushrooms, sundried tomato pesto (no cheese)

CHILE - ENSALADA DE PERA (V)(GF)

Pear, seasonal greens, Manchego cheese, pomegranate, champagne vinaigrette

MEXICO - TOSTADA DE ATUN FRESCO

Fresh tuna, jicama and mango salsita on corn tortilla

ESPAÑA - EGGPLANT MEATBALLS (V)

Homemade eggplant meatballs in Spanish tomato sauce

MEXICO - QUESADILLA DE PATO

Duck confit, gouda cheese, avocado, pomegranate sauce

ESPAÑA - CROQUETAS (V)

Goat cheese croquettes drizzled with guava sauce

MAIN COURSES

ARGENTINA - SONORA STEAK FRITES (GF)

Steak (9oz), fresh cut fries, chimichurri sauce

ESPAÑA- PIERNA DE CORDERO (GF)

Braised lamb shank, Brussels sprouts, mashed potatoes, au jus

COLOMBIA - POLLO

Pan roasted market chicken with artichoke, chorizo, sun dried tomato pesto

ESPAÑA- PAELLA PALOMINO

Seafood paella, shrimp, clams, mussels, chorizo, saffron rice & sofrito sauce

USA – SALMON A LA PARRILLA (GF)

Grilled Norwegian salmon, quinoa tabbouleh salad, shiitake mushrooms, sweet plantain, arugula, saffron mojito sauce

USA - VEGAN PAELLA (VG)

Farro, pumpkin slices, roasted Brussels sprouts, beets, cauliflower topped with tofu aioli

DESSERTS

CUATRO LECHES CAKE
FLOURLESS CHOCOLATE CAKE (GF)

OUR FOOD MAY CONTAIN NUTS, EGG, GLUTEN, OR SHELLFISH. PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR CONCERNS.