

Mother's Day Menu

\$58 Prix Fixe Adults • \$28 Prix Fixe (Children under 12) • Does not include tax or tip

Starters

Guacamole VG (+ \$15)

Fresh avocado, tomato, red onion, cilantro & lime juice served with yellow corn tortilla chips

Ensalada de Remolacha GF

Roasted beets, watermelon, arugula, goat cheese, almonds, blood orange vinaigrette

Palomino Pulpo GF

Grilled octopus with fingerling potatoes, arugula, chorizo & chimichurri

Coconut Shrimp

Served with sweet plantain slices and Chino Latino lemongrass sauce

Quesadilla de Pato

Duck confit, gouda cheese, avocado, pomegranate sauce

Quinoa Empanadas V

Roasted eggplant, quinoa, goat cheese, chocolate vinaigrette

Tuna Ceviche

Yellowfin tuna and coconut lemongrass ceviche with malanga chips

Mains

Challah French Toast V

SERVED UNTIL 3 PM

Homemade French toast, seasonal fruit, maple syrup, chocolate & powdered sugar

Egg Frittata V GF

Organic eggs, roasted tomatoes, asparagus, exotic mushrooms, gouda, basil pesto hollandaise, home fries

Costillas GF

Braised beef short ribs, mashed cauliflower and potatoes & Rioja au jus

Pargo Rojo al Sartén

Red snapper with asparagus, shrimp and yucca cake, lobster sauce

Paella Palomino GF (+ \$8)

Chef Palomino's signature seafood paella made with shrimp, clams, mussels, chorizo, lobster and saffron rice with sofrito sauce

Vegan Paella VG

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

Pollo al Sartén GF

Sautéed chicken with wild mushroom, sweet plantain, and chorizo ragout in a sundried tomato sauce

Dessert Chef's Choice

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.
Not all ingredients are listed on menu description.

