

# RESTAURANT WEEK MENU

## STARTERS

\$39.95 PER PERSON

### España - Croquetas

Goat cheese croquettes drizzled with guava sauce

NOT AVAILABLE ON SATURDAYS  
TAX + GRATUITY NOT INCLUDED

### Ecuador - Brussels Sprouts

Roasted Brussels sprouts, cranberries, quinoa, saffron risotto cake & agave vinaigrette

### Mexico - Tacos de Churrasco

Grilled steak, mushrooms, chopped lettuce & cilantro sauce

### España - Albondigas de Cordero

Grilled steak, mushrooms, chopped lettuce & cilantro sauce

### España - Gambas al Ajillo

Traditional Spanish style shrimp with garlic, olive oil and red pepper flakes

## MAINS

### Chile - Salmon Organico

Grilled salmon served with a quinoa tabbouleh salad, shiitake mushrooms, sweet plantain & arugula topped with mojito (gluten free)

### Argentina - Costillas

Served with Rioja wine reduction sauce jus with homemade butternut squash gnocchi

### Colombia - Pollo Relleno

Organic chicken stuffed with sweet plantain, goat cheese, peppers, chorizo and a side of saffron mashed potatoes topped with sweet sherry sauce

### USA - Vegan Paella

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

### España - Paella Palomino

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

## DESSERT

### Chef's Choice

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN MILK, EGGS, WHEAT, PEANUTS AND TREE NUTS. IF YOU HAVE AN ALLERGY PLEASE INFORM YOUR SERVER AS NOT ALL INGREDIENTS ARE LISTED ON MENU.

