



october 29–november 11

3 COURSES • \$22.95 LUNCH • \$32.95 DINNER



TAPAS / APPETIZERS

Brussels Sprouts Salad VG

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

Ensalada de Remolacha GF

Beets, goat cheese, arugula, blood orange vinaigrette & toasted almonds

Argentina – Skirt Steak Coca 12

Skirt steak, arugula, cherry tomatoes, Manchego cheese topped with Romesco sauce

España - Eggplant Meatballs 12 V

Homemade eggplant meatballs in Spanish tomato sauce

Sweet Empanadas 9 VG

Roasted sweet potato, black beans, spinach and cilantro

Brussels Sprouts Tacos 13 VG

Roasted Brussels sprouts, apple celery coleslaw, cilantro, and sweet cashew sauce

Beverages, tax & gratuities are not included on the prix fixe price.

If you have an allergy inform it to your server

Sharing Fee \$15

Menu Subject to Change

MAIN COURSE

Peru- Lomo Saltado GF

Sautéed filet mignon, onions, peppers, fries, stir fried rice, chorizo topped with a fried egg

España-Costillas de Res GF

Braised beef short ribs, saffron mashed potatoes, Rioja wine au-jus & seasonal vegetables

Colombia-Pollo Relleno GF

Chicken breast stuffed with sweet plantain, chorizo & goat cheese, with a side of mashed potatoes & kale topped with sherry wine-shallot reduction

Paella Palomino GF

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

Chile-Robalo al Sarten GF Branzino,

Manchego cheese, mushrooms & shrimp risotto, served with lobster habanero sauce

USA-Vegan Paella VG

Farro, pumpkin slices, roasted brussels sprouts, beets, Cauliflower topped with tofu aioli

DESSERT

Flourless Chocolate Cake

Pumpkin Churros