



## **RESTAURANT WEEK 2016**

**PRE-FIXE MENU --- \$30.00 PER PERSON**

### **APERITIVOS-APPETIZERS CHOOSE ONE**

#### **YUCA ENPANADAS**

Fried cassava turnover with chicken, picadillo and cheese

#### **CROQUETAS DE QUESO**

Cheese croquettes with roasted pepper dipping sauce

#### **TOSTONES RELLENOS**

Fried plantain cups, stuffed with chicken

#### **REPOLLO CARIBEÑO**

Made with jicama, mango and papaya with a coconut lime vinaigrette

### **PLATOS GRANDES-ENTREES CHOOSE ONE**

#### **CHURRASCO**

Grilled skirt steak topped with chimichurri, served with yucca fries

#### **PECHUGUITA RELLENA**

Organic stuffed chicken breast with spinach, mushrooms and peppers, served in a pan jus, mofongo and moro yellow rice

#### **PESCADO TROPICAL**

Pan seared cod, marinated in our house mojo sauce with a home style passion fruit sauce, served with moro yellow rice

#### **CHULETA AI MOJO**

Grilled pork chop served with moro yellow rice and our house made mojo

### **DESSERT**

**Tres Leches of the Day**

Gratuity not include in pricing.

Consumer Advisory: Thoroughly cooking meats, poultry, seafood, or eggs reduces the risk of foodborne illness.