



RESTAURANT WEEK
WINTER 2010

FIRST COURSE

PIQUILLO MORCILLA

Roasted piquillo peppers, stuffed with black pudding and manchego cheese,
served with yuca chicharrón over a cannellini-epazote sauce

TIRADITO DE MERLUZA

Sliced hake tiradito style, served with avocado in a calamansi citrus sauce

SEPIA AL AJILLO

Julienne cuttle fish and jalapeño chorizo in an Albariño white wine garlic sauce,
served with toasted baguette

SECOND COURSE

HUACHINANGO AL HORNO

Oven roasted red snapper with cilantro infused rice in a calabaza sauce

PARIHUELA

Fisherman's sea food stew with shrimp, scallop, octopus, clams and mussels
infused with coconut ginger and lemongrass

CARNE A LA PARRILA

Grilled hanger steak marinated in panca pepper and served with roasted pistachio,
yuca and a sage-poblano pepper sauce

DESSERT

MIL HOJAS

Latin Napoleon with espresso cookies, chocolate mousse, dulce de leche foam and
queso fresco cream served over a Moscatel wine sauce

PERA DE CAMELO

Caramelized Anjou pear served over a cinnamon wafer and pecan ice cream