



RESTAURANT WEEK MENU

\$45 PER PERSON OR A LA CARTE

PER PERSON: CHOOSE ONE ITEM FROM EACH SECTION

APPETIZERS

Ceviche • 16

» Halibut, scallops and shrimp marinated in citrus with sliced red onions, jalapenos, tomatoes and cilantro. Topped with diced avocado and served with corn and plantain chips »

Vegan Poke Tostadas • 15

» Roasted red beets tossed with tomatoes in a poke sauce over guacamole on a crispy corn tortilla. Topped with lime pickled red onions and vegan Sriracha aioli drizzle »

Bolas de Arroz Rellenos • 15

» Flash fried risotto, shredded brisket and oysters mushroom balls stuffed with mozzarella cheese. Served with roasted red pepper aioli »

ENTRÉES

Ahi Tuna Poke Bowl • 22

» Seared sesame crusted ahi tuna tossed in a poke sauce over white rice. Served with diced avocado, pineapple, cucumber, tomato, edamame, lime pickled red onions and a sriracha aioli drizzle »

Vegan Media Noche Sandwich • 19

» Sautéed oysters mushrooms, vegan ham, pickles, vegan mozzarella cheese and veganaise on pressed Cuban bread. Served with black beans and cilantro rice »

Costillas de Vaca al Vino Tinto • 22

» Slow braised boneless beef short ribs over a yucca croquette. Served with sautéed white cabbage, spinach and scallions finished with a red wine glaze »

DESSERTS

Vegan Apple Empanada • 11

» Flash fried sweet dough stuffed with apple compote and dusted with cinnamon sugar. Served with vegan vanilla ice cream »

Churro Donut • 11

» Flash fried and dusted with cinnamon sugar. Topped with vanilla ice cream and pineapple compote »

Dulce de Leche Cheesecake • 11

» Drizzled with a raspberry sauce »

