



RESTAURANT WEEK
\$55 PRIX FIXE MENU
\$20 WINE PAIRING

First Course (choose one)

Tequeños (V) the most popular Venezuelan appetizer, white cheese wrapped in pastry dough, cilantro mojo

Cauliflower Nikkei (GF, VG) fried cauliflower florets & tofu cubes, edamame, kimchi-panca sauce, puffed quinoa

Shellfish Tostada (GF) mussel habanero ceviche, cherry tomatoes, avocado-chipotle mayonnaise

Second Course (choose one)

Mushroom Mole (GF, VG) King Oyster mushroom confit, dark mole, shiitake fricassée, pumpkin seeds, red rice (contains nuts)

Moqueca (GF) Brazilian cod & shrimp stew, coconut milk, garlic, cilantro, dende, rice

Pollito Caraqueño (GF) brined whole young chicken, hallaquitas, guasacaca, housemade hot sauce

Dessert (choose one)

Suspiro de Limeña (GF, V) cinnamon & yuzu custard, oporto merengue, gooseberries

Guayaba Ice Cream (GF, V) port wine sauce, goat cheese