



\$35 Prix Fixe Menu

JUNE 1ST- 14TH

(Complimentary Glass of Wine or Sangria)

"Taste of Peru"

Appetizer

Traditional Ceviche Slice of Fresh Corvina marinated lightly in lime juice and seasoned with Peruvian limo chili, fresh cilantro and onions, garnished with sweet potato, Peruvian corn, cancha and topped with shrimp

Entree

Arroz con Mariscos. A seafood combination of shrimp, calamari, mussels, scallops and octopus mixed with rice, red peppers and Peruvian yellow pepper sauce topped with shaved Parmesan cheese

Desert

Dulce de Leche Flan

"Taste of Argentina"

Appetizer

Argentinian Sausage• Chorizo sauteed with onions, uglyripe tomatoes, cilantro and homemade garlic paste infused in white wine, soy sauce and white vinegar

Entree

10 oz. Prime Picahna • Grilled to perfection on our open-fire grill with your choice of (1) side

Desert *Dulce de Leche Crepes*

\$55 Prix Fixe Menu

Appetizer

Mini Caprese • Uglyripe heirloom tomatoes, mozzarella, basil and balsamic reduction

Entree

Surf and Turf Parrillada ● Beef short rib, Churrasco steak, Rainbow Trout Scallops, Jumbo Shrimps, Chorizo Grilled to perfection on our open-fire grill with your choice of (2) sides

Desert

Dulce de Leche Flan

Glass of Wine or Sangria

\$4

Bottle of Sangria

\$12

Bottle of Nieto Senetiner Camila, Malbec

\$20