

# ANGORA

WATERFRONT DINING AND PATIO

## LUNCH PRIX FIXE

### FIRST PLATES

#### ZUCCHINI A LA HUANCAINA

queso fresco creme fraiche,  
puffed quinoa, botanical greens

*or*

#### ROASTED YAM SOUP

bread pudding, queso fresco,  
creme fraiche

### MAIN

#### PERUVIAN STYLE PAELLA

halibut, chorizo, corn, baby shimp, pico de gallo

*add prawns or scallops at mp*

*or*

#### ROASTED SUMMER VEGETABLES

ras el hanout spiced, quinoa tabbouleh

miso squash puree, chimichurri

*add sablefish or short rib at mp*

### DESSERT

#### SPICED PICARONES

roasted almonds, dulce de leche,

spiced ice cream

*or*

#### SORBET SELECTION

daily selection with fresh fruit

\$29 /person

add a glass of select wine for \$6

EXECUTIVE CHEF **RICARDO VALVERDE**