



**RESTAURANT WEEK MENU**

**DINNER**

**\$46/PP.**

**Appetizers**

**SOUP OF THE DAY**

*Garnished with toasted garlic bread.*

**SEAFOOD CEVICHE**

*sweet potato, toasted corn, and avocado.*

**BUENOS AIRES SALAD**

*Assorted greens, onions, tomato, pears, blue cheese, sliced toasted almonds, roasted carrots, and dried cranberries, tossed in a honey cider vinegar dressing.*

**CALAMARI'S FRITOS**

*Fried calamari, chipotle aioli.*

**EMPANADAS, ARGENTINE STYLE**

*Choose two. Beef, chicken, Corn, Ham & cheese, and shrimp.*

**PESTO CAPRESE SALAD**

*Fresh mozzarella, sliced tomato, and balsamic glaze truffle oil.*

**Entrees**

**GNOCCHI**

*Potato dumplings, boneless pulled braised short rib,  
Goat cheese, spinach mushroom, and roasted garlic.*

**SOLE & SHRIMP**

*Sauteed in a lemon butter white sauce. Served with shrimp, vegetables, and mashed potato.*

**PAELLA**

*Served w/ Seafood and saffron rice.*

**\*CHICKEN FIORENTINA**

*Sauteed chicken breast, mashed potatoes, spinach, mozzarella cheese, in a beef demi-glace sauce.*

**\*NEW YORK STRIP STEAK (12 oz)**

*Grilled Argentine style, roasted potatoes, and seasonal vegetables.*

**\*PAN SEARED SALMON**

*Couscous, chickpeas, quinoa salad, asparagus, and Dijon sauce.*

**Desserts**

**DON PEDRO**

*Served w/ Whiskey, vanilla ice cream, peaches, roasted walnuts.*

**HOMEMADE FLAN**

*Caramel custard with dulce.*

**HOMEMADE BREAD PUDDING**

*Raisings, walnuts, and chocolate ice cream.*

*Taxes, beverages, alcohol, and gratuity are not included  
No substitutions, take-out or sharing. Prices subjects to change.*

*Thank you!*

*From Sunday to Sunday (except Saturday when it's only offered until 7:00 pm.)*