



RESTAURANT WEEK 2024

FEBRUARY 24 - MARCH 2 / DINNING ONLY

LUNCH SPECIAL \$10.99

AVAILABLE EVERYDAY 11AM - 3PM / INCLUDING WEEKENDS

THREE COURSE DINNER \$24.99

FIRST COURSE (CHOOSE ONE)

Ensalada de Aguacate (Small)

Freshly diced avocado mixed with crisp romaine lettuce, juicy tomatoes, onions, cucumber, and cilantro, all mixed with our delightful homemade vinaigrette dressing.

Patatas Bravas

Crispy Spanish potatoes, generously drizzled with a housemade smoky chipotle sauce, adding a bold and savory kick to every bite.

Sopa de Lentejas (Cup)

Lentil soup with a touch of fresh cheese and fresh avocado slices.

SECOND COURSE (CHOOSE ONE)

Pernil

Slow-roasted pulled pork, served with flavorful arroz con gandules (rice with pigeon peas) and sweet plantains.

Filete de Pescado Sandwich

A crispy fish filet on a grinder, layered with romaine lettuce, tomato, and drizzled with our housemade tartar sauce. Accompanied by a side of French fries.

Seco de Pollo Ecuatoriano

A hearty Ecuadorian chicken stew served with rice and crispy tostones.

THIRD COURSE (CHOOSE ONE)

Strawberry & Nutella Empanada

A delightful pastry filled with sweet strawberries and rich Nutella.

Banana & Dulce de Leche Empanada

A tempting empanada filled with caramelized banana and dulce de leche, a perfect ending to your meal.

This restaurant week menu offers a variety of flavors and dishes for both lunch and dinner, providing a taste of your restaurant's specialties at a special price.