

VALENTINE'S DAY DINNER MENU

Enjoy our special Valentine's Prix-Fixe Menu for \$50, which includes your choice of one appetizer, one entrée, and one dessert. Dishes are also available for individual purchase. Join us on Friday, February 14th, Saturday, February 15th, and Sunday, February 16th!

APPETIZER

\$19

MILANESA CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED IN A RICH, CREAMY DRESSING WITH CRUNCHY CROUTONS, SAVORY PARMESAN CHEESE, AND GOLDEN, BREADED FRIED CHICKEN. A CLASSIC WITH A CRISPY, COMFORTING TWIST—PERFECT FOR A ROMANTIC BITE!

\$20

CEVICHE PASSION

SUCCULENT SHRIMP MARINATED IN A VIBRANT PASSION FRUIT LECHE DE TIGRE, PAIRED WITH TENDER SWEET POTATO FOR A PERFECT BALANCE OF CITRUSY ZEST AND SUBTLE SWEETNESS. A ROMANTIC AND REFRESHING DELIGHT!

\$22

PARIHUELA

A RICH AND FLAVORFUL SEAFOOD CHOWDER BRIMMING WITH FISH, SHRIMP, AND MUSSELS, SIMMERED IN A FRAGRANT AJI PANCA-INFUSED BROTH. A WARM AND INDULGENT DISH TO SHARE WITH YOUR SPECIAL SOMEONE!

MAIN COURSE

\$22

CAMARONES AL COCO 🍷🥥✨

SUCCULENT SHRIMP SAUTÉED IN A LUSCIOUS COCONUT SAUCE, SERVED WITH FLUFFY WHITE RICE AND CRISPY TOSTONES. A TROPICAL AND ROMANTIC DISH TO SAVOR WITH EVERY BITE!

\$28

BLUE AGAVE BRANZINO 🍷✨

PERFECTLY GRILLED BRANZINO FILLET SERVED WITH CREAMY MASHED POTATOES, SAUTÉED SPINACH, AND A VIBRANT MOLE VERDE. A DELICATE AND FLAVORFUL DISH, CRAFTED FOR A ROMANTIC EVENING!

\$32

OAXACA RIBEYE 🍷🔥

JUICY, TENDER RIBEYE SERVED WITH RICH AND FLAVORFUL MOLE MANCHAMANTELES, ACCOMPANIED BY GRILLED ASPARAGUS, RICE, AND BEANS. A BOLD AND INDULGENT DISH PERFECT FOR A SPECIAL VALENTINE'S CELEBRATION!

DESSERT

\$10

TRES LECHES CARROT CAKE

