



Previous

Next

Zoom

Move

Text

Select

Rotate

Sidebar

Search



1



2



### Roasted Pasilla Chile Bisque with Black Bean Cheese Empanada

*Please choose one from each category below*

#### Appetizer

##### **Local Brussel Sprouts**

*Steamed & lightly sautéed, tossed with organic arugula, apple wood bacon, parmesan cheese, toasted walnuts. Dressed with walnut chile de arbol vinaigrette*

##### **Local Artichoke Stuffed With Shrimp**

*Steamed & stuffed with fresh shrimp ceviche al agua chile (cilantro, lime, Serrano chile marinade) and side of chipotle mayo*

#### Entree

##### **Pescado Cubano**

*Catch of the day crusted with pistachio nuts & grilled, mounted on bed of black beans and drenched in tomatillo avocado sauce. Served with organic quinoa and plantains stuffed with Cotija cheese.*

##### **Prawns Ibiza**

*Garlic prawns perched on wedges of beer battered deep fried eggplant, topped with Huitlacoche, dressed with chipotle aoli. Served with artichoke risotto & garlic bread*

##### **Chile Relleno Trotsky**

*Roasted Chile Pasilla battered & stuffed with organic squash & cheese  
Drenched in rich dark mole, served on bed of roasted white corn & black bean salad*

#### Dessert

##### **Spanish Flan**

*Warm Ginger Sticky Pudding with hand whipped cream & toasted nuts*

*Sugar free Caramel Cheese Cake with sugar free hand whipped cream & toasted nuts*

*\$35 does not include beverage, tax or gratuity executive chef Kim Solano*