



LATIN KITCHEN & COCKTAILS

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# P R O M 2019

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**\$39.<sup>95</sup> PER PERSON**  
**INCLUDES TAX + GRATUITY**  
**INCLUDES SODA OR ICED TEA**

## STARTERS

*choice of*

### MIXED GREENS SALAD

with charred corn, peeled grape tomato, garlic herb crostini, pickled onion, radish, queso fresco & choice of dressing

### CUBANA SOUP

black bean soup with onion-cilantro relish & provolone cheese served in a toasted sourdough bread boule

### EMPANADAS

your choice of two flaky golden savory latin pastries

*beef* house ground tenderloin, caramelized onion & rocoto sauce

*chicken* smoked chicken, peruvian huancaína sauce, basil, candied pecans

## MAINS

*choice of*

### FILETE CON HONGOS

grilled beef petite filet, tempura mushroom, pisco peppercorn sauce & corn poblano arroz rajas

### POLLO ENCAMISADO

plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce, crema fresca

### SALMON TAMARINDO

grilled scottish salmon, roasted brussels sprouts, spicy black bean, rocoto pepper purée, crema oaxaquena & tamarind guajillo glaze

## DULCES

*choice of*

### TRES LECHE

the original soaked in sweet vanilla laced cream then topped with italian meringue

### DELIRIO DE CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, chocolate meringue, espresso cajeta