



Valentine's Day

Prix Fixe Menu — 4 Courses — 110 Per Couple

EL MENU PERUANO

APPETIZER

Ceviche A Los 3 Aji's
Fillet of Sole with a blend of Peruvian rocoto pepper & yellow pepper marinated in lime, cilantro & onions. Served with sweet and Peruvian potatoes.

Papa Rellena
Peruvian hand mashed potatoes stuffed with sirloin meat, hard boiled egg, olive, onions and raisin filling; golden pan-fried topped with marinated onions

SALAD

Ensalada de Quinoa
Quinoa mixed fresh white cheese, basil, cilantro, tomatoes, roasted red peppers, topped with a dash of olive oil and lime juice. Served on a bed of lettuce.

ENTREES

Peruvian Seafood Paella
Two lobster tails, shrimp, scallops, octopus, squid & mussels in rice paella.

Lomo Saltado Al Pisco
Marinated tenderloin strips and shrimp flambeed in a wok with pisco and fresh cut potatoes, onions, and tomatoes, served with white rice.

DESSERT

Passionfruit Cheesecake

Peruvian Flan

EL MENU ARGENTINO

APPETIZER

Bon Bones de Lomo
Tenderloin cubes stuffed with provolone, flambéed in brandy and topped with a Malbec reduction.

Empanadas al Horno y Chimichurri
Mini pies filled with sirloin beef, raisins, olives and onion, served with chimichurri. Available in Veggie

SALAD

Ensalada de casa
Mixed lettuce, tomato, heart of palms, avocado, onions, cucumber and house dressing.

ENTREES

Bife de chorizo
Char-grilled NY strip loin gaucho style

Corte de Entrana estilo Rios
Skirt steak topped with grilled mushrooms and onions served with roasted potato and a grilled vegetable mix.

Cold Water Lobster Tail
Two lobster tails and shrimp topped in Argentinean Torrontes wine sauce.

DESSERT

Dulce de Leche Cheesecake

Chocolate volcano cake

INCLUDES ONE GLASS OF WINE PER INDIVIDUAL