



San Valentine's Menu

\$ 65 pp/w a glass of champagne

First Course

(Choice of)

Sopa de Langosta y Maiz

Lobster & corn chowder

Ensalada Romantica

Mixed greens salad tosses in honey sherry vinaigrette

Croquetas de Cangrejo

Crab cakes w/corn salsa & caper avocado aioli

Mamajuana Ceviche

Medley of seafood marinated in lemon, lime & Mamajuana liquor

Maduro relleno de Bacalao

Sweet plantain stuffed w/cod fricassee

Coca de Churrasco

Skirt Steak, manchego cheese, Portobello mushrooms & fresh herbs

Coca de Camaron y Langosta

Lobster, Shrimp, garlic, piquillo pepper, mozzarella cheese, tomato sauce & fresh herbs

Arepita Duo

Arepas w/salted cod fish, braised Ropa Vieja

Pinchos puya

Beef, chicken and shrimp skewers

Tabla de quesos y Charcurteria (Para dos)

Cheese Board Edge, Manchego, Tetilla & Cabrales cheese

Cured Meats Board w/dried fruit, Chorizo Cantipalo, Jamon Serrano & Salchichon

Second Course

(Choice of)

Paella Valenciana (Para dos)

Saffron rice, chorizo, calamari, shrimps, clams, mussels and ½ lobster

Pechuga de Pollo a la Mamajuana

Chicken breast stuffed w/Serrano Ham & manchego cheese Served w/spinach & Yautia mash

Salmon a la Parrilla

Grilled Salmon in Lobster beurre blanc, served w/garlic spinach & basil truffle potato mash

Filete de Pescado

Pan seared Tilapia w/lemon caper beurre blanc, served w/ shrimp & asparagus rice

Churrasco Frites

Grilled Skirt Steak topped w/sofrito chimichurri, served w/garlic fries

Paella Vegetariana

White rice w/seasonal vegetables

Spaghettis con Mariscos

Spaghettis with sea food in Manchego wine cheese sauce

Mar y Tierra

T-Bone steak with jumbo Shrimp served w/yucca mashed & gratin creamy spinach

DESSERT

Assorted dessert for two