

NYCRESTRAURANT WEEK MENU

JULY 19 - AUGUST 15

\$39 per person

APPETIZERS

CHOOSE ONE

EL SALMON BRULEE

Verlasso salmon tartar, fromage brulee, strawberry & ginger leche de tigre, salmon roe, bagel toast

EMPANADAS

BEEF - CORN & MANCHEGO CHEESE - BLUE CRAB MEAT

WATERCRESS SALAD

Carrots, beets, red onions, yellow squash, fennel, cherry tomatoes

MAIN COURSE

CHOOSE ONE

ORGANIC ROASTED HALF CHICKEN

Mash & poblano pepper puree, broccoli rabe, lime, shallot caper sauce.

BURGER 8OZ.

Ground NY strip sirloin, lettuce, tomatoes, caramelized onions, chimichurri Mayo, brioche bun, French fries,
ADD: CHEDDAR, MOZZARELLA, AMERICAN

SHORT RIBS PARPADELLE

Red sangria short ribs, Granna padano cheese, puttanesca sauce

DESSERT

CHOOSE ONE

CLASIC FLAN

LAVA CHOCOLATE CAKE

NYCRESTAURANT WEEK PAIRING MENU

JULY 19 - AUGUST 15

\$125 per person

SPANISH CAVA TOAST

APPETIZERS

CHOOSE ONE

EL SALMON BRULEE/FROSE

Verlasso salmon tartar, fromage brulee, strawberry & ginger leche de tigre,
salmon roe, bagel toast

LOBSTER TACOS/SAUVIGNON BLANC - VALLE CENTRAL, CHILE 2020

Avocado mousse, chives, red onions, togarachi

MAIN COURSE

CHOOSE ONE

BRAZILIAN MOQUECA / MALBEC ROSE - MENDOZA, ARGENTINA 2020

Squid, shrimp, mussels, white fish, scallops, clams, bacalao,
Spanish chorizo, achiote, green coconut rice

BRANZINO / MONTE XANIC ROSE - VALLE DE GUADALUPE, MÉXICO 2020

Crispy branzino, smoked spiced gazpacho,
watercress salad, plantains

BONE IN VEAL CHOP / CABERNET FRANC - MENDOZA, ARGENTINA 2019

Baby arugula salad, cherry tomato confit,
red onions, shaved Parmesan, zafron aioli

ARGENTINE PARRILLADA / MALBEC - MENDOZA, ARGENTINA 2020

Ribeye, skirt steak, short ribs, chicken, chorizo, papas a la provençal,
watercress salad, chimichurri

DULCE

CHOCOLATE LAVA CAKE

CONSUMING RAW OR UNDERCOOKED MEAT, FISH, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

NO SUBSTITUTIONS PLEASE