

3 COURSE PRIX FIX MENU

FIRST COURSE

(choose one)

EMPANADAS (2)

Beef | Corn & Manchego Cheese

LA PULPERIA SALAD (V)

Farro, parsnips, beets, feta cheese, cherry tomatoes
butternut squash, orange maple vinaigrette

GRILLED CEASAR SALAD (V) (GF)

Grilled romaine, tomato confit, Dominican fried cheese, croutons pickled radishes,
Caesar dressing, anchovy salt

SALMON TAQUITOS (3)

Crispy wonton shells, verlasso salmon, grilled pineapple, avocado cream, spicy kewpie mayo

SECOND COURSE

(choose one)

MILANESA SANDWICH

Latin style country fried steak, lettuce, tomato, onions, avocado-jalapeño aioli
Ciabatta bread, house fries or salad

SALMON SANDWICH

Verlasso salmon, lettuce, tomato confit, onions, chipotle mayo
7 grain bread, house fries or salad

TOSTADA

Pull pork, Mexican chorizo, black beans, crispy corn tortilla, two eggs over easy,
guacamole, crema, roasted tomato-chipotle sauce

PARPADELLE DE COSTILLA

Handmade black pepper papardelle, Sangria braised, short ribs,
putanesca sauce, fresh herbs, grana padano, cheese

*GRILLED CHICKEN TABLA

Grilled chicken breast, served with Cazuelitas

*8 OZ HANGER STEAK TABLA

Certified Black Angus, Domestic, served with Cazuelitas

*Cazuelitas

Eggplant Chambota | Russian Potato Salad | Celery Root Gratin | Grilled Broccoli Rabe | Chimichurri Sauce

THIRD COURSE

(choose one)

PANQUEQUES CON DULCE DE LECHE

TRES LECHES

\$30 PER PERSON

(tax & gratuity are not included)

(V) VEGETARIAN | (GF) GLUTEN FREE

Named for the general stores found throughout South America, La Pulperia will offer Carlos' simple yet refined food
from the countries of Latin America, with European influences from places like Italy and Spain.

CHEF: CARLOS BARROZ

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

NO SUBSTITUTIONS PLEASE