



# RESTAURANT WEEK

(SUMMER RESTAURANT WEEK | AUGUST 16 - 22ND)

THREE COURSES - \$35.10

## FIRST COURSE

CEVICHE DAILY SELECTION (ADD \$5)

LIMA'S EMPANADA BEEF | PASTRY | RAISIN | OLIVES | CHIMICHURRI SAUCE

CHICKEN CROQUETTES CUCUMBER | QUESO FRESCO | SPICY TOMATO SAUCE | LEMON

SALTED COD FRITTERS SPICY TOMATO SAUCE | LEMON

CHORICITOS GRILLED CHORIZOS | GRILLED POTATOES | RED PEPPER SAUCE

GUAVA-BBQ PORK RIBS GUAVA GLAZE | SESAME SEEDS | CILANTRO

MIXED FIELD GREENS MANCHEGO | CANDIED MANGO | CASHEWS | LIME OLIVE OIL

## SECOND COURSE

LIMA'S CHURRASCO GRILLED FLAT-IRON STEAK | GRILLED VEGETABLES | STEAMED AGED BASMATI | CHIMICHURRI

SALMON (WILD ATLANTIC) LATIN SPICES-BLACKENED | GRILLED VEGETABLES | YELLOW CORN TAMALE | CHIPOTLE MOJO

CUBAN CHICKEN (ORGANIC) ROASTED HALF-CHICKEN | LIME BRAISED RED ONIONS | STEAMED AGED BASMATI | BLACK BEANS | FRIED PLANTAINS

CHILEAN SEA BASS (LINE CAUGHT | WILD) CASHEW-CILANTRO CRUST | WILD MUSHROOMS | ROASTED ROOT VEGETABLES | TWO LIMA BEAN SAUCE (ADD \$10)

VEGETARIAN OPTION AVAILABLE. CHANGES DAILY.

## THIRD COURSE (DESSERT)

DAILY DESSERT FROM THE CHEF

PARTIES OF 5 OR MORE - AUTOMATIC 20% GRATUITY