

VALENTINE'S DAY MENU



I FINKIN' Love You

CORAZON DE MELON \$ 99

2 House Cocktails or 2 Glasses of Wine

CHOOSE 1 APPETIZER

Black Bean Hummus / Pico de Gallo / Mariquita Scoops

Salmon Tartare / Aji Amarillo / Mariquita Scoops

Seafood Ceviche / Red Onions / Cilantro

Arroz Con Pollo Fritters / Mozzarella / Aji Amarillo Mayo / Pico de Gallo

Tostones Topped with Vaca Frita / Cilantro Aioli / Pico de Gallo / Crumbled Chicharron

CHOOSE 2 MAIN COURSES

10oz Grilled Picanha / Boiled, Fried & Mashed Yuca / Mojo Cream Sauce / Kimchee Butter

Scottish Salmon / Bok Choy Sautéed with Duck Bacon, Red Peppers, Pineapples and Bulgolgi Sauce

1/2 Chicken / Naranja Agria Gravy / Peruvian Potatoes

Smoked Brisket Wonton Ravioli / Mango Cheese Sauce

1 DESSERT

Traditional Cuban Flan

"Compota" 3 Layered Dessert / Oreo Crumble / Natilla / Chocolate Ganache/ Nuts

Guava Cheesecake / Dulce de Leche

PRICING IS BASED ON 2 PEOPLE (NOT PER PERSON)

TE QUIERO \$ 149

2 Rounds of House Cocktails or a Bottle of Wine

CHOOSE 2 APPETIZERS

Mac n' 3 Cheese / Carne Asada / Crispy Bacon / Scallions

Ceviche Verde / Tuna / Avocado / Seaweed Salad

Grilled Anticucho Octopus / Polenta Fries / Aji Amarillo Mayo / Cilantro Aioli

Fried Duroc Porkbelly / Sweet & Spicy Chili Sauce / Bed of Kale

Black Bean Hummus / Pico de Gallo / Mariquita Scoops

PICK 2 MAIN COURSES

12oz NY Strip / Truffle Mash / Peruvian Chimi / Aji Amarillo

8oz Rock Lobster Tail / Shrimp Risotto / Garlic Butter

Aji Panca Braised Lamb Shank / Chicharo Risotto / Salsa Criolla

Seared Kimchee Scallops / Cilantro Mash / Aji Amarillo al Ajillo

CHOOSE 1 DESSERT

Warm Cookie Skillet / Chocolate Ganache / Dulce de Leche / Vanilla Ice Cream

5 Leches / Merenguito / Toasted Coconut Flakes

Guava Cheesecake / Dulce de Leche

TE AMO \$199

2 Rounds of House Cocktails or Bottle of Wine

CHOOSE 2 APPETIZERS

Grilled Anticucho Octopus / Polenta Fries / Aji Amarillo Mayo / Cilantro Aioli

Korean Pickled Radish Tacos / Spicy Seared Churrasco / Red Onions / Carrots / Cucumber / Cilantro / Ginger

Fried Duroc Porkbelly / Sweet & Spicy Chili Sauce / Bed of Kale

Fried Alligator / Aji Amarillo Mayo / Fried Causa / Salsa Criolla

Tostones Stuffed With Seafood Ceviche / Red Onions / Cilantro

PICK 2 MAIN COURSES

32oz Sous Vide & Oven Seared Bone in Ribeye / Parmesan Risotto / Bulgolgi Reduction

Whole Fried Fresh Yellowtail Snapper / Asian Chimichurri / White Rice / Maduros

Aji Panca Braised Lamb Shank / Chicharo Risotto / Salsa Criolla

Seared Duck Breast / Sweet Potato Mash / Sweet Wasabi Reduction

CHOOSE 1 DESSERT

Arroz con Leche Dome / Warm Nutella Drizzle

5 Leches / Merenguito / Toasted Coconut

Guava Cheesecake / Dulce de Leche