

CENTER CITY DISTRICT  
**RESTAURANT  
WEEK**



**Three Course Prix Fixe Dinner Menu**

**DINNER MENU \$45.00 PER GUEST**

**FEATURE SIGNATURE COCKTAILS \$ 15.00**

*El Pibe: Makers Mark 46, Strawberry Oleo Saccharum, Fernet Banca Chamomile, Citrus Foam*  
*Puerto guava: Tres Generaciones Plata, Chile Guajillo, Guava Cordial, St. Germain Passionfruit Foam*

**INTRODUCTORY: Soup or Salad**

**FIRST COURSE: APPETIZERS**

*Choice of one*

**EMPANADAS ARGENTINAS**

Homemade Fried Empanadas,  
choice of Beef / Chicken / Ham & Cheese / or Spinach w/Mozzarella

**CHORIZO**

Argentine Homemade Sausage, Grilled

**FRIED POLENTA**

Fried Polenta Sticks - Marinara Sauce

**SECOND COURSE: ENTREE**

*accompanying with your choice of Mashed Potatos - French Fries - House Salad or White Rice*

*Choice of one*

**ENTRAÑA - STEAK**

Grilled Angus Skirt-Steak

**PECHUGA DE POLLO A LAS BRASAS**

Grilled Chicken Breast

**MILANESA MALBEC**

Choice of BEEF or CHICKEN  
Thinly cut, breaded and lightly fried

**SALMON A LA PARRILLA**

Grilled Salmon - marinated in citrus herbs

**THIRD COURSE: HOMEMADE DESSERT**

*Choice of one*

**TRES LECHES**

Sponge Cake  
soaked in three kinds of milk

**FLAN DE COCO**

homemade Coconut Flan  
accompanying w/dulce de leche

*Consuming raw or under cooked meat, poultry, eggs, or seafood may increase your risk of food borne illness.  
Please advise us of any food allergies or speciality diets.*