

**LA CONTENTA OESTE
NYC RESTAURANT WEEK
SUMMER 2024**

3 COURSES ~ \$45

(PLUS TAX AND GRATUITY)

***JULY 22 – AUGUST 2, 2024
(MONDAY – FRIDAY ONLY)***

PARA EMPEZAR (CHOOSE 1)

FLAUTAS DE CORDERO

BRAISED LAMB, POTATOES, CABBAGE, COTIJA CHEESE
TOMATO-CHILE BROTH

CAMARONES AL AJILLO

ROASTED SHRIMP, GARLIC, CHILE PIQUÍN, ESCAROLE

ENSALADA DE TOMATE CON CALABACITAS (V)

HEIRLOOM TOMATO CONCASSÉ, SUCCOTASH, COTIJA CHEESE,
TOMATO WATER

PLATO FUERTE (CHOOSE 1)

BACALAO A LA VERACRUZANA

ATLANTIC COD FISH, TOMATOES, JALAPEÑOS, CAPERS,
BELL PEPPERS, OLIVES

BARBACOA DE BORREGO

STEAMED LAMB, CHICKPEAS, LAMB BROTH, SALSA MORITA

ENCHILADAS DE HONGOS CON SALSA DE PIPIÁN (V)

MUSHROOM FRICASSÉE. PIPIÁN SAUCE, QUESO FRESCO

POSTRE (CHOOSE 1)

VOLTEADO DE PIÑA

ROASTED PINEAPPLE, COCONUT, WHIPPED CREAM

TARTA DE NUEZ

PECAN TART, VANILLA ICE CREAM

CHURROS

TRADITIONAL MEXICAN DEEP-FRIED PASTRY,
SERVED WITH CAJETA AND CHOCOLATE SAUCE

CHEF LUIS ARCE MOTA