



COCKTELERIA & RUSTIC LATIN CUISINE



NYC RESTAURANT WEEK SUMMER 2024
\$60 PP

STARTERS

Select one

YELLOWFIN TUNA TOSTADA

Fresh avocado, red onions, chives shichimi, togarashi, crispy kale

GUACAMOLE

Hass avocado, tomatoes, red onions, jalapeños, cilantro, lime juice

EMPANADAS

Choice of: Beef | Corn & Cheese | Blue Crab

SUMMER SALAD

Red onions, feta cheese, roasted pine nuts, citrus vinaigrette

MAINS

Select one

MURRAY ROASTED CHICKEN

*Poblano pepper mash potatoes, broccoli rabe, lime, shallot caper
sauce*

OCEAN TROUT

*Golden Yukon potato puree with white truffle oil, grana padano
cheese, sautéed broccolini, red endive*

PAELLA - FOR TWO

*Spanish chorizo, mussels, manilla clams, nora sofrito, edamames,
fish fumet, piquillo aioli*

VEGAN ROASTED CAULIFLOWER

*Sunflower seeds, afilia crees salad, crispy red quinoa, smoke
piquillo pepper romesco sauce*

DESSERT

CHURROS | CHEESECAKE BRULEE

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness
20% Gratuity will included on the bill for 6 or more. All card payments subject to 3% processing fee