

RESTAURANT WEEK DINNER MENU

Three Courses \$55

FIRST COURSE

(selection of one)

Ensalada de Sandia ▲

yellow and red watermelon, orange-cilantro vinaigrette, mint, feta

Reides Fritters ▲●■

shrimp, filo dough, poblano, corn quinoa salad, labneh crema

Zaytoun y Azotada Feta ▲●+

whipped feta, toasted almonds, lemon honey, castelvetrano olives, ancho chili

SECOND COURSE

(selection of one)

Malfuf +

cabbage, Mexican rice, coconut walnut nogada sauce, pomegranate

Branzino ▲+

turmeric basmati rice, pastor adobo salsa, labneh crema, salsa verde, pine nuts

Bistec Kabob ●

tabbouleh salad, grilled vegetables, salsa de arbol

THIRD COURSE

(selection of one)

Churros ▲●+

pistachio sugar, chocolate, cajeta de cacahuete

Pistacho Tres Leches ▲●+

sponge cake, milk, white chocolate ganache, pistachios.

