



RESTAURANT WEEK MENU

1st Course

BUTTER LETTUCE CAESAR SALAD

2nd course

TACO TURCO

Beef and Green Onion Kebab, Mint Labneh
Sauce-Fresh, Avocado and Pickled Red Onion

3rd course

PLATO NEGRO

Choose Between: Strip Loin Steak or Octopus

Beth American Sunchokes, Mole Negro,
Organic Baby Bok Choy.

Postre

TRIP TO JULIAN

Slice of tart tatin with fresh shaved Granny
Smith apple and locally produce olive oil
served with dulce de leche & creme anglaise