

THREE COURSE MENU

\$49 PER PERSON

PLEASE SELECT ONE ENTRÉE & ONE MAIN



ENTRÉES

ROASTED POBLANO & PARMESAN CROQUETTA

CRISPY BECHAMEL CROQUETAS WITH POBLANO PEPPERS AND VEGAN PARMESAN CHEESE, SERVED WITH ANCHO AIOLI

BARBACOA TOSTADA

BRAISED LAMB, GUAJILLO, FERMENTED PINEAPPLE AND POBLANO SALSA

MAINS

CHAMPIÑONES ESPAÑOLES

PEDRO XIMENES, BRAISED MUSHROOMS, SERVED ON GRILLED FOCACCIA

COCIDO

RICH BRAISED BEEF, ROASTED ROOT VEGETABLES, CAULIFLOWER PUREE, SECO JUS & SALSA MACHA

MOQUECA

BRAZILLIAN SEAFOOD STEW COOKED IN A SPICED COCONUT, TOMATO AND LIME BROTH. SERVED OVER RICE

ALL MAINS SERVED WITH SIDES

SUMMER SLAW

DRESSED WITH LIME SOURCREAM, RADISH AND FRESH HERBS

PAPAS SAUTEE

FARMERS POTATOES SAUTEED IN SEAWEEED BUTTER

DESSERTS

ALTERNATING DESSERTS SELECTED BY OUR PASTRY CHEF

**LONA
MISA**