

aqimero

RESTAURANT WEEK

THREE COURSE PRIX FIXE

\$35 PER PERSON

FIRST COURSE

choose one

SMOKED BURRATA SALAD

*yellow tomato gazpacho - burrata cheese
pumpernickel croutons - olive oil*

WOOD GRILLED AVOCADO SALAD

pea shoots - chili oil - corn pico de gallo

NIKKEI CEVICHE

ahi tuna - avocado - white soy ponzu

SECOND COURSE

choose one

SKIRT STEAK

choice of any side

JIDORI ORGANIC CHICKEN IN ADOBO

*mexican corn with crispy long grain
watercress salad - avocado - au jus*

SEA SCALLOPS

*char siu pork belly - sushi rice
snap peas - white soy mojo*

THIRD COURSE

choose one

BANANA BREAD PUDDING

*deep fried bread pudding - banana brûlée
smoked ancho chili creme anglaise*

COCONUT PANNA COTTA

strawberry ice - macerated strawberries

CHURRO WAFFLES & ICE CREAM

*cinnamon sugar - chocolate fudge - grilled pineapple
coconut creme*



Please alert your server of any allergies or dietary restraints. Consumption of raw or partially cooked foods, although quite tasty, may increase your risk of foodborne illness.