



BALTIMORE *County*
RESTAURANT WEEK
LOCAL FLAVOR | DELICIOUS DEALS

January 12th 2012 - January 21st 2012

Includes soft drink, coffee, Tea Entree and Chef's Dessert for \$15.12

Pollo Salteado

Classic Peruvian dish with Chicken, Tomato, Onions, Peppers and Potato fries

Pollo Caribeño

Caribbean Jerk marinated Chicken Breast served with Pineapple salsa

Cordero Al Pastor

Tender Lamb Leg baked for several hours on a skewer, marinated with fresh Herbs

Lomo Salteado

Classic Peruvian dish with Beef, Tomato, Onions, Peppers and Potato

Bistec al Estilo Cubano

Thin tenderized Steak seasoned with fresh Herbs, Garlic and limejuice topped with Onion and Parsley

Arroz con Camarones

A Classic Mexican Dish made of a Marinated Shrimp, Yellow Rice, Green Peas, Onions, Carrots, Corn and Roasted Peppers

Milanesa de pescado

Breaded Tilapia Filet with Capers and Tomato lemon sauce

***All entrée comes with your choice of
Spanish rice or Vegetables of the Day***



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January 12th 2012 - January 21st 2012

Enjoy a 3 Course Dinner & a Glass of House Wine or Sangria for \$30.12

First Course

SOPAS OR ENSALADAS

Soup or Salad

Sopa de Calabaza

Winter vegetarian squash soup

Sopa De Frijoles

Black Bean soup

Sopa De Cangrejo

Latin style Crab soup with Vegetables

Levanta Muertos

Hearty seafood soup with Latin saying

Sopa de Langosta

Mari Luna Lobster Bisque

Ensalada de la Casa

House Salad made with mixed Lettuce, Tomato, Cucumber, Palmitos, Red Onions, Queso Fresco, Avocado and served with Jerez Vinaigrette

Ensalada Cesar

Spanish style Caesar Salad, Serrano Ham shaved Manchego Cheese and marinated Boquerón (White Anchovies) served with House Caesar Dressing

Second Course

All entree comes with Vegetable of the day and Spanish Rice

Paella de Marisco

A classic Spanish Seafood and Rice dish made with Shrimp, Scallops, Clams & Mussels

Pechuga de Pollo con migajas de tortilla

Tortilla encrusted chicken, baked to perfection, served with Smoked chipotle corn sauce

Costillas de Puerco con Tamarindo BBQ

St. Louis cut Pork Ribs are slow cooked and glazed with Tamarind BBQ sauce

Bistec a la Criolla

Mesquite grilled Skirt Steak sautéed with Spanish Mushrooms and Red Wine sauce

Matamoros

Filet Mignon Medallions served on Sauteed Onions and Mushrooms with a Tequila sauce

Gambas al Mojo de Ajo

Pan Seared Marinated Shrimp with Tomato, Lime and Garlic sauce

Grouper con Migajas de Plátanos

Plantain crusted crispy Grouper with Spicy Island Creole sauce

Salmon a la Parrilla

Grilled Salmon with Lemon Butter

Tortilla Crusted Tilapia

Tri-Color Tortilla Encrusted Tilapia Filet with Lime, Olive Oil and Garlic sauce

Third Course

Creme Brulee Trio

Chef Luna Homemade creation lightly crusted with Three Flovars: Traditional Vanilla, Chocolate Topping & Coconut Encrusted

Tres Leche

Vanilla Sponge Cake enriched with three Milks

Apple Cobbler with Vanilla ice cream

Latin style Apple Clobber a la mode

Vanilla or Chocolate Ice Cream

Flan Tropical

Homemade custard topped with Tropical Fruit

Bread Pudding

A Moist Warm Bread Pudding filled with Juicy Fruits Chunks

Torta De Chocolate

Dark Mexican Chocolate Cake layered with Chocolate Mousse

Plato de Frutas Tropicales

Tropical Fruits mixed with Fresh Berries