

Tierra de Fuego Restaurant Week

Menu \$24.95 fixed price for 4 courses

Appetizers | Aperitivos

Empanada, Patacones o Yuca
Beef or chicken pasties, Green plantains or Yucca

Second Course | Segundo Curso

Sopa del dia o Ensalada
Soup of the day or Salad

Main Course | Plato Principal

Pollo Montañero- Pechuga asada con tomate y cebolla salteados
Grilled chicken breast with and sautéed onions and tomatoes and rice.

Bisteck a Caballo- Carne asada con tomate y cebolla salteados, dos huevos fritos y patacones
Grilled Steak- Smothered with a creole sauce and topped with two fried eggs and green plantains.

Tres Amigos- pechuga asada, Carne asada y camarones salteados en salsa de ajo.
Three Friends- Grilled chicken breast, grilled steak and shrimp in garlic sauce.

Pargo Rojo Fresco- Pescado entero frito con patacones y yuca.
Fresh Red Snapper- whole fried snapper with green plantains and yucca

Dessert

Tres Leches
Home Made Flan
Copa de vino complementaria
Complementary glass of wine

Enjoy Your Meal