New Year's Eve

South American Kitchen

Appetizers

CHOOSE ONE

CEVICHE A LOS 3 AJI'S
Flounder with a blend of Peruvian rocoto pepper & yellow pepper marinated in lime, cilantro & onions. Served with sweet potato and Peruvian corn nuts

CONCHITAS A LA PARMESANA
Chilean scallops broiled in garlic, capers, green onion topped with parmesan cheese au gratin..

JALEA DE MARISCOS
Lightly battered and fried calamari, shrimp, octopus and fish topped with a Peruvian onion sauce.

BROCHETA DE LOMO
Argentinian tenderloin marinated in Andean dry peppers, char-grilled and marinated in served with roasted sweet potatoes

Soup or Salad

CHOOSE ONE

CHUPE DE CAMARON
Our signature soup, shrimp chowder, diced potatoes, and peruvian corn, light cream and a sprinkle of fresh cheese.

ENSALADA DE CASA
Mixed lettuce, tomato, heart of palms, avocado, onions, cucumber and our house dressing.

Entrees

CHOOSE ONE

PERUVIAN SEAFOOD PAELLA
Lobster tail, shrimp, scallops, octopus, squid & mussels in rice paella.

MAR Y TIERRA
Grilled Sirloin steak topped with sautéed shrimp, octopus, scallops, onions, tomatoes and peppers, Topped with a lobster tail served with white rice.

BIFE DE LOMO
Grass-fed Argentinian Fillet mignon served alongside of garlic mashed potato.

CORTE DE ENTRAÑA ESTILO RIO'S
Skirt steak topped with grilled mushrooms and onions served along a side of roasted vegetables, rice and sweet plantains

COLD WATER LOBSTER TAIL
Lobster tail and shrimp topped in Argentinian Torrontes wine sauce. Served with marinated potatoes in anticucho sauce

Desserts

PANETTONE BREAD PUDDING

CHOCOLATE VOLCANO CAKE, ICECREAM