



# Valentine's Day

Prix Fixe Sharing Menu — 4 Courses — 175 Per Couple

## EL MENU PERUANO

### APPETIZER

#### Conchitas a la parmesana

*Large Chilean scallops broiled in garlic, capers, green onion topped with parmesan cheese au gratin*

#### Anticucho de Lomo

*Skewer of Filet mignon, marinated in Andean dry peppers, char-grilled and served with marinated artisanal potatoes.*

### SALAD

#### Ensalada de Quinoa

*Quinoa with mixed fresh white cheese, basil, cilantro, tomatoes, red peppers and avocado blended with our house vinaigrette. Served on a bed of lettuce.*

### ENTREES

#### Pappardelle con Frutos del Mar

*Lobster tail, shrimp, squid, scallops, octopus, mussels in a Peruvian aji amarillo creamy peppery sauce topped with fresh parmesan cheese.*

#### Lomo Saltado Al Pisco

*Marinated tenderloin strips flambeed in a wok with pisco and fresh cut potatoes, onions, tomatoes, crowned with a lobster tail. Served with white rice*

## EL MENU ARGENTINO

### APPETIZER

#### Gambas a la brasa

*Skewers of Argentinian red shrimp marinated in an adobo sauce with grilled sweet potato*

#### Empanadas al Horno y Chimichurri

*Mini pies filled with sirloin beef, raisins, olives and onion, served with chimichurri.*

### SALAD

#### Ensalada de casa

*Mixed lettuce, tomato, heart of palms, avocado, onions, cucumber and our house dressing.*

### ENTREES

#### Bife de chorizo

*Argentinian all natural grass-fed Char-grilled NY strip loin gaucho style*

#### Corte de Entrana estilo Rios

*Argentinian all natural grass-fed Skirt steak topped with grilled mushrooms and onions served along a side of roasted vegetables and potato.*

#### Cold Water Lobster Tail

*Two lobster tails and shrimp topped in Argentinean Torrontes wine sauce.*

INCLUDES A GLASS OF WINE PER INDIVIDUAL

### DESSERT

#### Chocolate Molten Cake & Raspberry Mousse Cake

Please be considerate of guests waiting, Limit your visit to approximately 90 minutes.

Tax & Gratuity not included



Thank you for choosing Rio's in Addison