



Valentine's Day

Prix Fixe Sharing Menu — 4 Courses — 150 Per Couple

EL MENU PERUANO

APPETIZER

Ceviche A Los 3 Aji's

Fillet of Sole with a blend of Peruvian rocoto pepper & yellow pepper marinated in lime, cilantro & onions. Served with sweet and Peruvian potatoes.

Papa Rellena

Peruvian hand mashed potatoes stuffed with sirloin meat, hard boiled egg, olive, onion and raisin filling. Topped with marinated onions

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

Peruvian Seafood Paella

Two lobster tails, shrimp, scallops, octopus, squid & mussels in rice paella.

Lomo Saltado Al Pisco

Marinated tenderloin strips flambeed in a wok with pisco and fresh cut potatoes, onions, and tomatoes, served with white rice.

DESSERT

Peruvian Flan with Chocolate dipped strawberries

EL MENU ARGENTINO

APPETIZER

Bon Bones de Lomo

Tenderloin cubes stuffed with provolone, flambeed in brandy and topped with a Malbec reduction.

Empanadas al Horno y Chimichurri

Mini pies filled with sirloin beef, raisins, olives and onion, served with chimichurri. Available in Veggie

SALAD

Ensalada de Casa

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

ENTREES

Bife de chorizo

Char-grilled NY strip loin gaucho style

Corte de Entrana estilo Rios

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.

DESSERT

Chocolate Volcano Cake with Churros and Vanilla Ice Cream

INCLUDES ONE GLASS OF WINE PER INDIVIDUAL

Thank you for choosing Rio's in Addison

