



Restaurant Week

Lunch Menu \$22.95

Appetizers

Sofrito Empanadas

Choice of spinach and goat cheese, shrimp or vegetable

Pear & Blue Cheese Salad

Spinach, pear, pecan, red onions, crumbled blue cheese

Passion Fruit Sriracha Wings

Chicken wings glazed in passion fruit sauce

Asopao De Gandules

Green pigeon pea gumbo & plantain nuggets

Entree's

Pernil

Carved roast pork served with pigeon pea rice and sweet plantains

Steak Or Chicken Jibarito

Plantain Sandwich with onions, roasted peppers, queso blanco, avocado and tomato served with yuca fries or potato fries

Shrimp Quesadilla

Shrimp quesadilla served with yellow rice & red beans

Healthy Choice Salad

Green pigeon pea quinoa, baby kale, crispy onions, cilantro, sweet plantains, dressed in carrots ginger dressing

Tilapia Al Ajillo

Sautéed tilapia in white wine garlic sauce served with coconut rice

Dessert

Red Velvet Cheese Cake

Traditional cheesecake made of rich cream and buttery red velvet cake

Vanilla Flan

Traditional spanish vanilla custard



Restaurant Week

Dinner Menu \$32.95

Appetizers

Sofrito Empanadas

Choice of chicken, beef, or vegetable

Mini Mofonguitos

Mashed green plantain with pork stuffed with chicken, beef and shrimp

Spring Fling Salad

Mixed greens, spinach, strawberries, grapes, candied walnuts and feta cheese

Asopao De Gandules

Green pigeon pea gumbo & plantain nuggets

Entree's

Pernil

Carved roast pork served with pigeon pea rice and sweet plantains

Sofrito Paella

Served with mussels, shrimp, chorizo & chicken

Steak & Onions

Flat iron steak with sautéed onions served with rice and beans

Stuffed Pork Chops

Pan seared pork chops stuffed with fontina cheese and mashed potatoes served with brussel sprouts

Pasta Primavera

Penne pasta, asparagus, zucchini, squash, red & green peppers and broccoli

Tamarind Chicken

Roasted chicken glazed with tamarind sauce served with yuca fries

Red Snapper Filet

Served with caper sauce spinach & zucchini

Dessert

Red Velvet Cheese Cake

Traditional cheesecake made of rich cream and buttery red velvet cake

Vanilla Flan

Traditional spanish vanilla custard