

Ecu-Rican weekend



Inspired by family, tradition, and recent travels, Chef Cassie invites you to experience the vibrant flavors and rich culinary traditions of her heritage—available during dinner service, for one weekend only.

Ecuador

Entradas

Ceviche de Camarón con Canguil • \$17

Traditional Ecuadorian shrimp ceviche marinated in bright citrus and served with canguil (popcorn)

Llapingachos • \$12

Golden, crispy potato cakes stuffed with cheese and scallions, topped with creamy peanut sauce and tangy pickled red onions.

Plato Principal

Carne Asada • \$35

Grilled steak served with Ecuadorian lentil stew, white rice, fried sweet plantains, fresh avocado salad, and aji de tomate de árbol—a vibrant tree tomato hot sauce.

Postre

Empanada de Viento • \$6

A light, crispy fried pastry filled with cheese and scallions, finished with a delicate dusting of sugar.

Puerto Rico

Entradas

Pastelillos de Res con Mayoketchup • \$12

Golden fried turnovers filled with seasoned ground beef and served with Puerto Rico's beloved mayoketchup dipping sauce.

Mofongo con Camarones en Salsa Criolla • \$19

Garlic mashed green plantains topped with tender shrimp in a rich tomato-based Creole sauce.

Plato Principal

Pernil con Arroz con Gandules • \$32

Slow-roasted Puerto Rican pork served with traditional rice and pigeon peas, accompanied by yuca escabeche and house-made guava vinaigrette.

Postre

Limber de Parcha • \$5

A refreshing Puerto Rican passion fruit ice served in an individual cup—a cool, tropical finish to your meal.