

Meat Night

EVERY TUESDAY

159 K++ BUILD YOUR PLATE WITH
1 MEAT | 1 SIDE | 1 SAUCE

MEAT

BEEF FILETTO

GRILLED TENDER FILET SEASONED
WITH SALT AND PEPPER

FILROASTED CHICKEN LEGS

650 GRAMS ROASTED CHICKEN LEGS
PREVIOUSLY MARINATED WITH LIME
JUICE, FRESH ROSEMARY AND FRESH GARLIC

BRAISED BEEF SHORT RIBS +40

SLOW-COOKED BEEF SHORT RIBS INFUSED
WITH MIREPOIX AND AROMATIC HERBS,
SERVED WITH CARAMELIZED ONIONS.

SIDE

ROASTED POTATO

ROASTED POTATO
WITH ROSEMARY

CAPONATA

TRADITIONAL SWEET AND SOUR CAPONATA DISH
MADE WITH MIX OF VEGETABLES, KALAMATA
OLIVES, DRIED RAISINS AND MACADAMIA NUTS

ASPARAGI AL PARMIGIANO

GRILLED FRESH ASPARAGUS TOPPED WITH
MELTED BUTTER AND FLAMBE PARMESAN CHEESE

ORANGE HONEY SAUCE

SWEET AND SOUR SAUCE MADE WITH
ORANGE, BUTTER, AND HONEY

GREMOLATA SAUCE

FRESH SAUCE MADE WITH CHOPPED PARSLEY,
GARLIC, LEMON, AND EXTRA VIRGIN OLIVE OIL

MUSHROOM SAUCE

FRESH CHAMPIGNON MUSHROOMS,
HINT OF MUSTARD, AND WHITE WINE

PAIR A GLASS OF WINE WHITE OR RED +99K