



DINNER MENU

Available from 6 PM to 11 PM

APPETIZERS

SOUP OF THE DAY M/P

- 10 TRADITIONAL HOUSE SALAD (VG)
- 13 SIRENA SALAD (VG)
Arugula, Chayote, Radishes, Cherry Tomatoes, Cucumber
- 17 BEEF CARPACCIO
Arugula, Capers, Shaved Parmesan, Olive Oil
- 24 GRILLED OCTOPUS
- 11 GOAT CHEESE CROSTINI
- 12 FRIED CALAMARI
- 16 TUNA TARTAR & WONTON CHIPS
- 12 LOCAL CRAB SALMOREJO MONTADITOS
- 12 ROPA VIEJA SPRING ROLLS
- 10 CHAYOTE & RADISH CEVICHE (VG)
- 14 MUSSELS ROCKEFELLER STYLE
- 18 SEARED SCALLOPS
- 9 COD FISH BUÑUELOS

MAIN COURSE

- 16 CREAMY LINGUINI FRUTTI DI MARE
Shrimps, Scallops, Mussels, Clams
- 38 HALIBUT OVER LENTIL STEW
- 32 FRESH BRANZINO FILET
Saffron, Roasted Garlic Sauce
- 29 SHERRY WINE SCAMPI SHRIMPS
Purple Potato Mash, Seasonal Vegetables

The consumption of meat or poultry that has not been thoroughly cooked is a potential health risk.



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MAIN COURSE (CONTINUED)

- 58 **SEAFOOD PAELLA FOR TWO**
Shrimps, Scallops, Mussels, Clams, Calamari
- 27 **FRENCH CUT ROASTED CHICKEN**
Marsala Wine Sauce, Purple Potato Mash, Seasonal Vegetables
- 44 **FILET MIGNON 10 OZ**
Asparagus, Red Wine Sauce
- 38 **NY STEAK 12 OZ**
Asparagus, Red Wine Sauce
- 65 **SURF & TURF**
10 oz Mignon, 5 oz Lobster, Local Root Mash, Seasonal Vegetables

ADDITIONAL SIDES

- 5 SAUTÉ SEASONAL VEGETABLES
- 5 PURPLE POTATO MASH
- 5 MIXED GREENS
- 5 FINGERLING POTATOES

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