

Chef's Specials

Soup:

CELERY ROOT & CRAB MEAT: celery, shrimp, crab meat, herbs & garlic crostini, crispy capers, old bay.

Cup \$6 / Bowl \$8

Entrée:

PAELLA MIXTA: Saffron rice with chicken, shrimp, mussels, clams, squid calamari, and chorizo. Cooked with white wine, roasted red peppers, sweet peas, and tomato-chipotle sauce.

Lunch \$15 / Dinner 19

Dessert:

RASPBERRY CHEESECAKE

\$8

Prix Fix:

Soup Cup, Paella Mixta, Cheesecake

\$26

Cocktail:

Guava Daiquiri

Chef: Nick Quiroz

General Manager: Jose Ramos

Assistant Manager: Lidia Bernal

Kitchen Manager: Ricardo Castro

Host(ess): Anthony, Luis, Carlos

Bartender: Mauricio Hernadez

Servers: Katia, Claudia, Ricardo, Derron, Mary Ann, Perla

Kitchen Staff: Enrique, Arturo, Aldo, Alvaro, Mark, Francisco, Guadalupe