



GIRLS' NIGHT OUT

FIRST COURSE

CRISPY RICE TEMPURA BLANCO:

A symphony of textures where crispy, golden rice is elevated by the ethereal freshness of avocado.



BIRRIA TOSTONES:

Tradition is reinvented in every tostón, a golden base embracing the succulence of birria.

SECOND COURSE

WHISKY GLAZE SALMON:

Majestic salmon, expertly seared, atop a bed of creamy mashed potatoes and sautéed spinach, with a bold whisky glaze.



NEW YORK CHILI:

A New York cut, impeccably grilled, with perfectly textured mashed potatoes, asparagus, and a brushstroke of gochujang.

DESSERTS

MIDNIGHT VELVET:

A chocolate cake of profound intensity and velvety texture, with snow and red berries.



COLOSSAL CHEESECAKE:

An ode to indulgence, unparalleled creaminess with strawberry jam and red berries.

