



RESTAURANT WEEK

(VALID FROM FEBRUARY 16 - 22ND, 2009)

THREE COURSES - \$35.09

LIMA'S EMPANADA BEEF | PASTRY | RAISIN | OLIVES | CHIMICHURRI SAUCE

CHICKEN CROQUETTES CUCUMBER | QUESO FRESCO | SPICY TOMATO SAUCE | LEMON

SALTED COD FRITTERS SPICY TOMATO SAUCE | LEMON

CHORICITOS GRILLED HOUSE-MADE CHORIZOS | GRILLED POTATOES | RED PEPPER SAUCE

MIXED FIELD GREENS MANCHEGO | CANDIED MANGO | CASHEWS | LIME OLIVE OIL

BLACK BEAN SOUP CRÈME FRAICHE | CILANTRO | OLIVE OIL

CEVICHE (SEE SELECTION BELOW)

NATURAL | RED | COCONUT-PINEAPPLE | CURRY | SALMON-CHIPOTLE | TUNA GINGER
CALAMARI | CRAB-AVOCADO

(CEVICHE ADD \$5/ TIRADITO ADD \$8 / CRAB & AVOCADO ADD \$10)

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SALMON (WILD ATLANTIC) LATIN SPICES-BLACKENED | GRILLED VEGETABLES | YELLOW CORN TAMALE | CHIPOTLE MOJO

CUBAN CHICKEN (ORGANIC) ROASTED HALF-CHICKEN | LIME BRAISED RED ONIONS | STEAMED AGED BASMATI | BLACK BEANS | FRIED PLANTAINS

LIMA'S CHURRASCO GRILLED FLAT-IRON STEAK | GRILLED VEGETABLES | STEAMED AGED BASMATI | CHIMICHURRI

CHILEAN SEA BASS (LINE CAUGHT | WILD) CASHEW-CILANTRO CRUST | WILD MUSHROOMS |
ROASTED ROOT VEGETABLES | TWO LIMA BEAN SAUCE
ADD \$10

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DESSERT

SPECIAL SWEET TREATS FROM THE CHEF

SIDES

FRIES (POTATO | SWEET POTATO) \$4.50
TOSTONES (FRIED GREEN PLANTAINS) \$4.50
GRILLED VEGETABLES \$3.50
RICE & BEANS \$6
MANCHEGO CHEESE MARINATED OLIVES \$7
CHEESE AREPAS GUACAMOLE \$7