

# ceviche restaurante



## **RESTAURANT WEEK - DINNER MENU \$35.08**

Executive Chef Ismael Otarola welcomes you to Ceviche for Silver Spring Restaurant Week 2008. Please enjoy a complimentary Sangria or non-alcoholic beverage.

### **APPETIZER - CHOOSE ONE ITEM**

#### **CEVICHE SAMPLER\*** Which includes:

##### **CEVICHE DE ATUN ASIA-LATINO\***

Ahi in a soy-lime marinade with scallions, ginger, onions, toasted sesame, and topped with tobico wasabi

##### **CHAMPIGNONES Y PALMITOS**

Mushrooms and hearts of palm in fresh lime juice, white wine, onions, cilantro and ají peppers

##### **PESCADO CLÁSICO\***

Classic Peruvian style Ceviche with white fish, fresh lime juice, onions, cilantro and ají peppers and sweet potato garnish

### **SOUP & SALAD**

#### **SOPA DE LENTEJAS**

Yellow lentil soup with a hint of toasted cumin

#### **ENSALADA DE LA CASA**

Mixed greens, cucumbers, cherry tomatoes and feta cheese with sweet cilantro dressing

#### **MEJILLONES AL VINO BLANCO**

Steamed fresh mussels, in a garlic white wine reduction, with lemon and parsley; served with grilled bread

#### **EMPANADA TRIO**

(Served with fried sweet plantains)

Pollo: Chicken, olives, peppers and onions

Carne: Beef, potatoes, raisins, olives and onions

Espinaca y Queso: Spinach, onions, feta and cream cheese

### **ENTRÉES - CHOOSE ONE ITEM**

#### **CHURRASCO CON CHIMICHURRI**

Grilled NY Strip steak with classic Argentinean chimichurri served with golden potatoes and mixed greens

#### **PESCADO A LO MACHO**

Grilled white fish in a rocotto pepper sauce with squid, onions and tomatoes; served over rice

#### **AJÍ DE GALLINA**

Pulled chicken in ají amarillo cream over potatoes, parmesan cheese and topped with roasted pecans; served with rice

#### **QUINNOTO VEGETARIANO**

Vegetarian risotto from the Andes, made with quinoa, mushrooms, caramelized onions, carrots, peppers, peas and sun dried tomatoes; topped with Parmesano Reggiano cheese

### **DESSERTS - CHOOSE ONE ITEM**

#### **TRES LECHEs CAKE**

Sponge cake soaked in a sweet cream and Grand Marnier sauce topped with drunken raisins

#### **TORTA DE CHOCOLATE**

Chocolate molten lava cake with vanilla bean ice cream

#### **HELADOS TROPICALES**

An assortment of tropical fruit ice cream

*\*Consuming raw or under cooked meat, seafood, or shellfish may increase your risk of food-borne illness.*