

**POR SIEMPRE
SAN VALENTIN**

APPETIZER

Breaded shrimp served on top of Teriyaki sauce

STARTER TO SHARE

Octopus carpaccio and salmon ceviche

OR

Beef tartare with potato chips, pickles, red onion, ketchup, Dijon mustard, lemon juice, salt, pepper, and cilantro

SORBET

Artisan ice cream

MAIN COURSES

Filet mignon over a duo of Chilean potatoes and mushroom sauce

OR

Gnocchi in a seafood sauce with shrimp and scallops

SHARED DESSERT

Chocolate mousse accompanied by cherries marinated in cognac

OR

Red velvet cake served with vanilla ice cream wrapped in almond praline

DRINKS

1 house appetizer
1 glass of house wine
1 soft drink or juice, tea, or coffee

INCLUDES ADDITIONAL

1 Macaron and 1 Chocolate truffle

**DINNER FRIDAY, FEBRUARY 14
FROM 8:30 PM TO 11:30 PM**



POR SIEMPRE
SAN VALENTIN

ENSAMBLAJE
RESTAURANT

VEGETARIAN MENU

APPETIZER

Peperonata over mille-feuille potatoes

STARTER TO SHARE

Tropical-style garden tomato gazpacho (fresh tomato, cucumber, chive oil, melon, watermelon, orange)

SORBET

Artisan ice cream

MAIN COURSES

Vegan pasta filled with roasted vegetables in olive oil, served with house pesto sauce and almonds.

SHARED DESSERT

Chocolate mousse accompanied by cherries marinated in cognac

OR

Red velvet cake served with vanilla ice cream wrapped in almond praline

DRINKS

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