

Restaurante
Alexandra

CHRISTMAS 2022
3-Course Dinner

First

Pigeon pea soup with banana-yautia 'alcapurria'.

or

Pork, fennel and roasted garlic croquettes with a mild pineapple chutney.

or

Mixed greens salad with cornbread croutons, fennel, cherry tomato and roasted apples, dressed with sherry vinegar and white truffle oil.

Second

Salmon filet served with broccolini and Yukon potato, Parmesan cheese and fresh herb purée.

or

Pork tenderloin stuffed with smoked ham and gouda cheese, in a red wine and balsamic sauce and served with crispy pork rind couscous.

or

Duo of pumpkin and burrata cheese raviolis in a parmesan cheese sauce, served with roasted cherry tomatoes and pumpkin seeds.

Third

Duo of pistachio and white chocolate cheesecakes, served with a dark chocolate sauce and caramelized walnuts.

or

'Coquito' ice cream served with coconut pâte sablée, mini meringues and toasted coconut seasoned with a touch of whiskey.

\$79 PER PERSON

Excludes taxes and gratuities