



Culinaria Restaurant Week

3 Course Dinner Menu

\$55 per person

Choice of one Option each below

CENA ~ DINNER

MÁS PEQUEÑO ~ SMALLER

Empanadas de carne ~ Argentinian Beef Fried Pastry

Flaky pastry filled with Braised beef, carrots, green olives, and caramelized onions

Ensalada Cesar ~ Caesar Salad

Crisp romaine lettuce tossed in a Caesar dressing with croutons, shaved parmesan, and anchovies

Provoleta ~ Grilled Provolone Cheese

Cooked until brown and bubbling, served with sundried tomatoes, pesto, and crostini

MÁS GRANDE ~ LARGER

Pollo al sartén con limón, ajo y tomillo ~ Pan Seared Lemon, Garlic and Thyme Breast of Chicken

Served with roasted potatoes, sautéed summer vegetables and pan jus

Picanha ~ Sirloin Steak

8oz top sirloin cut served with creamy smoked gouda, bacon polenta cake and grilled asparagus

Paella a la Marinera ~ Seafood Paella

Our version on the traditional saffron-flavor rice cooked with baby clams, mussels, baby scallops, shrimp, chicken, chorizo and vegetables

POSTRES ~ DESSERT

Chocolate Cremoso

Chocolate pot de creme topped with whipped cream and chocolate shavings

Dine-in ~ Takeout

Dorrego's at Hotel Valencia Riverwalk

210-230-8454 www.dorregos.com