



Sunday, April 21 - Friday, April 26

New Haven RESTAURANT WEEK

DINNER MENU

FIRST COURSE

(Choose one)

Quesadilla de pato

shredded duck with roasted peppers, smoked gouda cheese, served with a roasted corn salsa, jalapeno aioli and pomegranate reduction.

Ceviche de Camaron en Gazpacho*

gazpacho shrimp ceviche with tomato, avocado, cilantro and citrus juices.

Empanadas Vegetarianas

Vegetable empanadas with apples, shitake mushrooms, manchego cheese and pineapple juice.

Ensalada Verde con Queso Manchego

caesar salad with manchego cheese and croutes.

Croquetas de cangrejo

blue crab croquettes with whole grain mustard aioli

SECOND COURSE

(Choose one)

Pollo al sarten*

Herb roasted organic half chicken with arugula mash potato and roasted peanut albarino sauce

Steak a la Parrilla*

Grilled hanger steak with chino-Latino stir-fried rice sweet plantains and lobster meat with a saffron mojito sauce and mushroom chimichurri.

Salmon caramelizado al sarten*

Pan seared panela caramelized salmon with roasted spring vegetable and aji amarillo ginger carrot sauce.

Puerco al sarten envuelto con tocino*

Pan seared bacon wrap pork tenderloin with sweet potato pure and tamarind sauce.

Paella vegetariana

Saffron rice, carrots, squash, roasted peppers, black beans, spinach, red beets, red onions and saffron aioli .

Paella Palomino*

Seafood paella with saffron rice, clams, mussels, calamari, and shrimp topped with sofrito.

DESSERT

(Choose one)

Tres leches pound cake

Assorted sorbet

Chocolate cake

\$ 32.00 per person



Pacifico
220 College St
New Haven, CT, 06510
203.772.4002
www.pacificorestaurants.com
pacifico.restaurant@yahoo.com

