

THE
LYMBAR
KITCHEN + COCKTAILS

Sample Menu 1 (\$39/person)

first course

Choice of

CUCUMBER - CHICKPEA SALAD

tomato, feta, red onion, mixed greens, crema cilantro, panko (V)

CREMA POBLANO SOUP

corn-poblano soup, saffron, pumpkin seed (V) (GF)

second course

Choice of

POLLO ENCAMISADO

plantain crusted chicken, smoked panela, black bean, tomato

PESTO ROASTED SALMON

arugula, cilantro rice, pesto, kalamata olive (GF)

FILET EN MOLE VERDE

*grilled petite filet, mole pipian, char-roasted broccolini, vermicelli rice,
house sourdough flatbread*

dessert

Choice of

THE ORIGINAL TRES LECHES

mexican vanilla chiffone, condensed milk, meringue

ALFAJORES

peruvian shortbread cookie sandwiches with dulce de leche

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Sample Menu 2 (\$49/person)

first course

Choice of

BABY GEM CAESAR

avocado, pepperoncini, pecorino, toasted panko

CREMA POBLANO SOUP

corn-poblano soup, saffron, pumpkin seed (V) (GF)

second course

Choice of

POLLO BAHIA

achiote grilled chicken, tomato, scallion, heart of palm, coconut beurre blanc (GF)

STEAMED BLACK MUSSELS

pastis - smoked tomato sauce, pico de gallo, grilled baguette

CORN SMOKED LAMB CHOPS

chimichurri, chili chipotle glaze, vermicelli rice, roasted tomato

dessert

Choice of

THE ORIGINAL TRES LECHEs

mexican vanilla chiffone, condensed milk, meringue

STICKY TOFFEE PUDDING

warm date cake, brown butter toffee, whipped mascarpone

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Sample Menu 3 (\$59/person)

first course

Choice of

QUINOA - LENTIL COBB SALAD

bacon, feta, hummus, arugula, pico de gallo, honey mustard (GF)

ACHIOTE SHRIMP GUMBO

scallion, basmati rice, sesame

second course

Choice of

BACON WRAPPED CHICKEN BROCHETTA

red pepper, poblano, chilaquiles verdes (GF)

ARROZ PAELLA

saffron – garlic chorizo rice, achiote grilled shrimp, pulpo & mussels

CHURRASCO STEAK FRITES*

8oz beef tenderloin, brandy peppercorn, garlic wedge or skinny fries (GF)

dessert

Choice of

THE ORIGINAL TRES LECHEs

mexican vanilla chiffone, condensed milk, meringue

DARK CHOCOLATE TORTE

gianduja chocolate, bourbon goat's milk cajeta cream, candied pecans (GF)