



CULINARIA
SAN ANTONIO
RESTAURANT WEEK

CHICKEN

• 11AM TO 3PM •

STARTERS

FRENCH ONION SOUP

Sherried Onions, Beef Broth, Parmesan Crouton and Gruyere Cheese

SOUP OF THE DAY

Ask your server about today's selection

CULINARIA SALAD

Mixed Greens, Tomatoes, Heirloom Tomatoes and Feta with Oregano Vinaigrette

BLACK BEAN HUMMUS

Roasted Red Peppers, Toasted Pumpkin Seeds, Cotija and Cilantro, served with Tortilla Chips

TRATO DULCE

LEMON SORBET

@COVER3DINING



#MYCOVER3

MAIN COURSES

BRICK CHICKEN GREEK SALAD

Romaine, sliced Cucumber, Heirloom Tomatoes, Red Onion, Kalamata Olives and Feta with Oregano Vinaigrette and Pita

KOREAN CRISPY SHRIMP TACOS

Crispy Shrimp, Cabbage, Julienne Vegetables, Korean Chili Sauce, served with Stir-Fried Rice

FRENCH ONION TRUFFLE BURGER

Half Pounq Angus Beef Patty with Caramelized Onoins, Roasted Garlic and Herb Truffle Aioli, Gruyere Cheese, and Crispy Onions, on a Brioche Bun. Served with Parmesan Fries or Cover 3 Slaw.

COVER 3 HOT CHICKEN SANDWICH

Crispy Chicken Breast, Hot Honey Glaze and Cover 3 Slaw on a Ciabatta Bun. Served with Parmesan Fries or Cover 3 Slaw.

Choice of Fountain Soda, Iced Tea, Fresh Brewed Coffee included.
Gratuity not included. Please no substitutions. \$15 Prix Fixe Lunch.

RESAURANT WEEK 2019 • JAN. 21 - FEB. 2



CULINARIA.
SAN ANTONIO
RESTAURANT WEEK

DINNER

• 3PM TO CLOSE •

STARTERS

SOUP OF THE DAY

Ask your server about today's selection

GREEK SALAD

Romaine, Cucumber, Heirloom Tomatoes, Red Onion, Kalamata Olives and Feta with Oregano Vinaigrette and Pita

BLACK BEAN HUMMUS

Roasted Red Peppers, Toasted Pumpkin Seeds, Cotija and Cilantro, served with Tortilla Chips

FRIED ZUCCHINI

With Salmoriglio Ranch

DESSERTS

CHERRY PIE STREUSEL

Flaky Pie Crust, Tart Cherries and Brown Sugar Streusel Topping with Vanilla Ice Cream

DESSERT OF THE DAY

Chef's Housemade Special

@COVER3DINING



#MYCOVER3

MAIN COURSES

MEDITERRANEAN GRILLED SALMON

Vegetable Cous Cous, Roasted Red Peppers and Olive Vinaigrette

KOREAN STYLE SPICY SHRIMP STIR-FRY

Sauteed Shrimp, Julienne Vegetables, Cabbage, Scallions and Cilantro with Korean Chili Sauce and Steamed White Rice

TEXAS CARBONARA

Fettuccine, Pancetta, Shallots, Spinach and Parmesan Cream Sauce, with a soft boiled Egg

BRAISED BEEF SHORT RIB

Braised Beef with a Red Wine Demi Glace, served with Carrots and Garlic Mashed Potatoes

BLACK BEAN ENCHILADAS

Spiced Black Bean Puree with Jack-Cheddar Cheeses and Roasted Red Pepper Chipotle Sauce, served with Southwestern Rice topped with Black Beans

Choice of Fountain Soda, Iced Tea, Fresh Brewed Coffee included.
Gratuity not included. Please no substitutions. \$35 Prix Fixe Dinner.

RESTAURANT WEEK 2019 • JAN. 21 - FEB. 2