



OSTRA

CULINARIA RESTAURANT WEEKS 2023

JANUARY 16-28

THREE COURSE DINNER

APPETIZER

BABY KALE SALAD

COMPRESSED ASIAN PEAR | PICKLED RED ONION | PEPITAS SHAVED PECORINO | PECAN VINAIGRETTE

OR

LOBSTER BISQUE

BRANDY CRÈME FRÂICHE | TARRAGON OIL

MAIN

BLACKENED RED FISH

POLENTA | SAUTEED SPINACH | ROASTED TOMATO

OR

MAHI VERACRUZ

TOMATO | PEPPERS | OLIVES | MASA CAKES

OPTIONAL EMBELLISHMENTS

\$5 LOBSTER ARRABIATA

SQUID INK PASTA | LOBSTER | SPICY CREAM SAUCE | TOBIKO

\$10 SCALLOPS

COCONUT PEANUT CURRY SAUCE | RICE NOODLES | SNOW PEAS | BOK CHOY

VEGETARIAN OPTION

FARM PLATE

SEASONAL VEGETABLES | CAULIFLOWER PUREE | VEGAN DEMI

DESSERT

CLASSIC CHEESECAKE

\$55

PRICE DOES NOT INCLUDE SALES TAX AND GRATUITY. NO SUBSTITUTIONS OR SPLITS PLEASE.

A PORTION OF YOU PURCHASE WILL BE DONATED TO CULINARIA SAN ANTONIO

CONSUMING RAW OR UNDERCOOKED MEATS/ POULTRY/ SEAFOOD/ SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGY.

EXECUTIVE CHEF ANDRES FARIAS