



Restaurant Week

FIRST COURSE

Camarones Agua Chile Negro

gulf shrimp, charred chiles, papaya,
cucumber, red onion, serrano

SECOND COURSE

Costilla Borracha

guajillo chile braised short rib,
goat cheese potato pureé, coral tuile

THIRD COURSE

Sweet Corn Cheesecake

corn piloncillo jam

\$55

August 13th - 27th

Available For Dinner From 4pm

The Frutería will donate \$5 from each meal sold to Culinaria

Dine-In Only, No Substitutions Please
Culinaria's Restaurant Week is a promotional menu and
cannot be combined with any other offers/discounts

