



### Restaurant Week 3 Course Menu / \$32

#### First Course (Choose one)

**Chicharron de Calamar Ceviche.**- Deep fried breaded calamari topped with our Peruvian sauce made with citrus juices and spiced with aji peppers and onions.

**Pascualina Argentina.**- Oven baked Argentinean spinach and cheese pie served with aji sauce.

**Sopa de bolas de verde.**- Typical Ecuadorean soup of green plantain balls served in a delicious vegetable broth with corn and yucca.

#### Second Course

**El Sitio Salad.**- Romaine lettuce, crispy hominy, crinkled plantain chips bathed with a lemon-aji sauce.

#### Third Course (choose one)

**Fettuccini a la Huancaína with Filet.**- Italo- Argentinian-Peruvian dish. Homemade pasta with a slightly spicy cheesy huancaína sauce served with a juicy filet marinated with chimichurri. Add \$5

**Corvina in Banana Leaf.**- Fresh fish filet topped with our green plantain Ecuadorean sauce accompanied with yucca in a banana leaf.

**Aji de Gallina.**- Traditional Peruvian chicken stew cooked in a slightly spicy nutty cheese sauce served over a bed of potatoes.

**Mushroom Quinotto.**- Delicious vegetarian platter made with sautéed quinoa, onions and mushrooms over a light touch of pomodoro sauce.

**ASK FOR OUR TRADITIONAL DESSERTS (optional)**

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