



CORAL GABLES RESTAURANT WEEK
June 1st – 14th, 2009

Lunch Menu

Appetizer

Pears and Manchego Salad
*Tomatoes, Mix Greens, Sunflower Seeds and
Balsamic Vinaigrette*

Entrée

Corvina Seafood Sauce
*Pan Seared Corvina Fillet in a Seafood Cream Sauce
Spinach and Potato Puree*

Dessert

Suspiro de Limena
Peruvian Style Dulce de Leche Topped with Port Meringue

\$23 (Per Person)

(Tax and Gratuity not included)

La Cofradia Ceviche Bar • 160 Andalusia Avenue
(305) 914-1300 • www.lacofradia.com



CORAL GABLES RESTAURANT WEEK
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Dinner Menu

Appetizer

Traditional Peruvian Ceviche

Corvina, Scallops and Octopus Marinated in Leche de Tigre

Entrée

Salmon a la Chorrillana

*Pan Seared Salmon Fillet with Sautéed Onions and Tomato in White Wine
Sauce*

Served with Fried Fingerling Potatoes

Dessert

Lucuma and Chocolate Mousse Tart

Almond Meringue Crust, Dark Ganache

\$36 (Per Person)

(Tax and Gratuity not included)

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