

El Pulpo & Tapas Bar

Middlesex Restaurant Week

January 13—19- 2020

\$20.20 Menu

Appetizer to choose

Sautéed shrimp & mussels

in a garlic lemon sauce served over ripe
plantain

Duck empanadas

over pear puree

Entrees to Choose

Pan seared branzino

with roasted mix vegetables and cherry
pepper sauce

Stuffed Pork chop

with raisins, nuts served with cauliflower
puree and mandarin sauce

Traditional Paella

rice, chicken, pork, Spanish sausage
blended with saffron mussels & shrimp

Desert to Choose

Passion fruit flan

Served with orange coulis

Profiterole

with vanilla ice cream, chocolate syrup

\$30.20 Menu

Appetized to Choose

Tuna Tartare

with avocado and toasted yuca

Champignon Mushroom

stuffed with rabbit and mustard beer sauce

Roasted Pulled Pork

served with bell pepper onion over crispy
cheese risotto

Entrees to Choose

Pan Seared Salmon

with mashed purple potatoes & chickpea
and chipotle vinaigrette

Linguini

with scallops, shrimp, mussels, shallots,
mushroom in lemon caper white wine sauce

Braised veal osso Bucco

served with carrot butternut squash risotto

Dessert to Choose

Chocolate Lava Cake

Served with pistachio ice cream

Spanish Brazo Gitano

With fresh fruit