

CHEF'S TASTING MENU



\$49.00 PER PERSON
PLUS TAX AND GRATUITY



TO START



COFFEE-BRAISED SHORT RIB **AREPAS**,
PICO DE GALLO, CRISPY ONIONS,
CILANTRO CREMA

LOBSTER **CROQUETAS**, SPICY AIOLI

EMPANADAS, SPINACH AND KALE,
SPANISH GOAT CHEESE

BRAZILIAN ROASTED CHICKEN,
SPICY COCONUT SAUCE

OR

CARNE ASADA, CHIMICHURRI

OR

GRILLED AJI PANCA **OCTOPUS**,
CORN RELISH



MADUROS

CHIMICHURRI FINGERLING POTATOES



TO FINISH



CHEF'S DESSERT SELECTION

The same menu must be selected for the whole table.

Please note, this menu is selected by our Chef to give you the full R House experience.

Variations may occur.

Please ask us about vegan options and any special dietary requirements.

BEVERAGE PAIRINGS

CLASSIC PAIRING

ADDITIONAL \$45.00
PLUS TAX AND GRATUITY PER GUEST

OUR MOJITO
COQUETO



EL SANCHO
MARGARITA

A GLASS OF SAUVIGNON BLANC

& FINALLY, A GLASS OF CABERNET SAUVIGNON



COCKTAIL PAIRING

ADDITIONAL \$45.00
PLUS TAX AND GRATUITY PER GUEST

ROTATING COCKTAIL EXPERIENCE FEATURING
AWARD-WINNING COCKTAILS SUCH AS:

MOJITO COQUETO

EL SANCHO MARGARITA

BOURBON BERRY



The same pairing must be selected for the whole table.

If you would like to speak to us about alternative pairings or bottle service/parade options, just let us know!

