



RESTAURANT WEEK

DINNER EXPERIENCE

\$55 PER PERSON

ONE APPETIZER • ONE ENTRÉE • ONE DESSERT

⌚ Available from 4:00 PM until restaurant closing

APPETIZERS

Choose One

CARIBBEAN PATACON (FRIED GREEN PLANTAIN)

Green plantain with crab salad, wakame & topped with green mango.

BLACK BUN TUNA BURGER

Fresh tuna, sweet potato, wakame, and sriracha mayo served on an artisan black bun.

TROPICAL CEVICHE

Fresh fish marinated in tropical coconut leche de tigre (tiger's milk) with green mango, fresh cilantro, bell pepper, red onion and crispy corn. Served with patacon (fried green plantain).

ENTRÉES

Choose One

RISOTTO FRUTTI DI MARE

Sautéed seafood mix, Arborio rice, tomato concassé and fresh basil.

YOUR ANHELO RIBS

36-hour slow-cooked pork ribs. Served with your choice of Jasmine rice, roasted potatoes or AnheLO House Salad.

ASADO NEGRO (BLACK ROAST) TORTELLONI

Tortelloni pasta filled with asado negro (black roast), panzerotti & sautéed with cherry tomatoes and fresh basil, finished in its own rich cooking jus.

DESSERTS

Choose One

ALMOND CROISSANT

Filled with creamy almond custard and served with a scoop of vanilla ice cream.

CHOCOLATE PASSION

A chocolate dome hiding a warm brownie and vanilla ice cream inside.

*Designed for individual dining. Menu selections may not be shared.
No substitutions or modifications. Price is per person.*