



**BRICKELL RESTAURANT WEEK: May 05-21, 2017**

**THREE COURSE DINNER MENU**

*\$35/pp++ (excludes tax, drinks and gratuity)*

**APPETIZER**

**Lima bean, octopus and chorizo salad**

*Cilantro, red onions, red peppers, lime juice and Peruvian pepper Aioli*

OR

**Beets carpaccio,**

*Goat cheese, walnuts, apple cider vinaigrette, microgreens*

**ENTRÉE**

**Pan seared scallops, roasted artichokes heart and grilled eggplant**

*Served with light creamy lemony sauce*

OR

**Pork belly with aji amarillo polenta**

*Served with balsamic glazed grapes*

**DESSERT**

**Chocolate Lava Cake**

*Served with strawberry coulis and vanilla ice cream*

OR

**Key Lime Tart**

*Served with fresh crème Chantilly and lime coulis*

**Address:** 1500 SW 1st Ave, Miami, FL 33129

**Phone:** (786) 600-2600

**<http://www.attonbrickellmiami.com/cocktails-dining/lima>**

**Facebook:** <https://www.facebook.com/AttonMiami>

**Instagram:** <https://www.instagram.com/attonmiami/>

**Closest Metro Mover Stop:** Brickell Station



For your convenience, 18% gratuity and 9% sales tax will be added to your check.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, Especially if you have certain medical conditions.