



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

**THREE COURSE LUNCH MENU**

*\$20/pp++ (excludes tax, drinks and gratuity)*

**APPETIZER**

**Salmon Tartare**

*Dill, capers, Peruvian red miniature peppers, topped with arugula and champagne vinaigrette*

OR

**Wilted romaine lettuce soup**

*Served with queso blanco and diced crouton*

**ENTRÉE**

**Pan seared Gnocchi**

*Pomodoro sauce enhanced with aji panca, artichokes, asparagus and baby zucchini*

OR

**Mussels Mariniere Peruvian style**

*Mussels cooked in white wine, garlic, shallots, parsley, and yellow pepper*

**DESSERT**

**Seasonal Fruit Tart**

*Served with strawberry coulis*

OR

**Angel Coconut Cake**

*Served with fresh Strawberries*

**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.