

CITY OF PAWTUCKET SEPTEMBER 4–10, 2017



Shark Lounge: Peruvian Cuisine **Pawtucket Restaurant Week Special Menu**

Dinner - \$14.99
(taxes not included)

Choose one (1) Appetizer:

Choros a La Chalaca

Sautéed mussels topped with tomatoes, onions, cilantro, cooked with Peruvian lime juice.

Papa a La Huancaína

Boiled potato, topped with a creamy Peruvian yellow sauce.

DINNER:

Arroz con Marisco

(Paella) Yellow rice with shrimp, squid, black mussels, top cherrystones, clams with Peruvian sautéed sauce. Served with an appetizer and a soft drink.

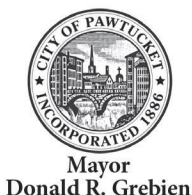
Lomo Saltado

Sautéed chunks of beef, cooked with onions and tomatoes. Served with an appetizer, french fries and white rice.

Jalea

Deep-fried fish with shrimp and calamari, topped with a Peruvian salad made with red onions, salt, pepper, vegetable oil and lime juice. Served with an appetizer and soft drink.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of a food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



For a listing of restaurants participating in Pawtucket Restaurant Week, go to pawtucketfoundation.org