

# RIA AT THE RITZ-CARLTON NAPLES, TIBURÓN

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

## FIRST COURSE

**Guacamole & Salsa GF D**

*Crispy Tortilla Chips, Chicharrones, Cotija Cheese, Salsa Roja*

**Aguachile De Pescado Y Camarón SH S**

*Argentinian Shrimp, Snapper, Cucumber-Jalapeno & Parsley Emulsion, Lime Juice, Charred Pasilla Oil, Cilantro*

**Empanadas De Choclo V D**

*(2) Yellow Corn & Mozzarella Filled Turnovers, Chimichurri*

**Ceviche De Pulpo Tibio S**

*Fried Octopus, Pickled Red Onions With Chimichurri, Lime Aioli, Choclo, Served Warm*

## SECOND COURSE

**Tallarín Huancaína N V D**

*Linguine Pasta, Aji Amarillo, Charred Broccolini, Shaved Parmesan Cheese, Oven-Dried Tomatoes, Caramelized Hazelnuts*

**Tacos De Camarón Estilo Baja SH D**

*(2) Beer-Battered Shrimp, Cabbage Slaw, Avocado Purée, Chipotle Aioli, Pico De Gallo, Flour Tortilla*

**Bife De Chorizo\* GF**

*6oz NY Strip, Grilled Tomato, Broccolini, Chimichurri*

**Pechuga De Pollo Crujiente Al Mole N D**

*Chicken Roulade Filled With Corn, Poblano & Huitlacoche, Potato Purée, Three Chili Mole*

## THIRD COURSE

**Alfajores V D**

*Argentinian Cookies, Filled With Dulce De Leche Crema, Served With Vanilla Ice Cream*

**Churros V D**

*Deep-Fried Choux, Dusted With Cinnamon And Sugar, Served With Abuelita Chocolate Sauce*

V - Vegetarian • D - Contains Dairy • N - Contains Nuts  
SH - Contains Shellfish • S - Contains Seafood • GF - Gluten Free



**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.