



PESCADA
Coastal Mediterranean

Arizona Restaurant Week

\$55 per Person

May 15th – 24th

FIRST COURSE

Seafood Crudo

Shrimp, scallop, halibut, citrus, olive oil, cucumber, labneh, crisp lavash

Mediterranean Steak Tartar

Finely chopped tenderloin, Castelvetrano olives, parmesan, olive oil, lemon, Calabrian chilies, creamy anchovy dressing, garlic toasts

Roasted Beet & Burrata (gf)

Savory granola, blue berries, balsamic blueberry reduction, micro basil

SECOND COURSE

Spring Lamb Chops (gf)

Pistachio crusted, lemon & English Pea risotto, mint gremolata, carrot puree

Seabass (gf)

Confit potatoes, Castelvetrano olives, cherry tomatoes, capers, olive oil & lemon, sauteed spinach

Coastal Mediterranean Seafood Pasta (gf)

Shrimp, bay scallops, calamari, clams and mussels in a spicy light tomato fennel broth, vermicelli pasta

Short Rib (gf)

Slow braised (osso buco style), creamy polenta risotto, soffritto in red wine reduction

THIRD COURSE

Chocolate Caramel Panna Cotta (gf)

Topped with whipped cream and candied pecans

Strawberries and Cream Tres Leches Basbousa

Semolina cake soaked in strawberry and cream liquor, topped with a cinnamon sugar mascarpone and fresh strawberries

Cookies and Coffee

House made Chocolate chip and Sugar Cookies
and a hot cup of Italian Roast Coffee

Menu items subject to changes & improvements