



**CORAL
GABLES**
restaurant week



LUNCH MENU

FIRST COURSE

OCTOPUS GRILL

from the north coasts of Spain; we made the fresh octopus on the grill with fresh sautéed vegetables and garlic olive oil

SECOND COURSE

MELOSO RICE WITH BOGAVANTE

sautéed Spanish rice with our homemade slow cooked "sofrito" with fresh seafood, rice and Spanish "bogavante"

DESSERT

TARTA AL WHISKY

\$53.60

(Not inclusive of tax and gratuity)

Mara Basque Cuisine & Lounge | 112 Giralda Avenue | 305.504.9274
marabasquecuisine.com

CoralGablesRestaurantWeek.com



DOWNTOWN
CORAL GABLES
MIRACLE MILE

Business Improvement District of Coral Gables