



**CORAL
GABLES**
restaurant week



LUNCH MENU

Please choose one from each course

FIRST COURSE

FISH CROQUETTES

mixed with a velvety provolone layered over a bed of cheddar fondue infused with yuzu

FISH CEVICHE

marinated in lime juice, topped with red onions, and cilantro

LOBSTER BISQUE*

rich and creamy base

SECOND COURSE

CAESAR SALAD

THIRD COURSE

CORVINA

served with our home rum sauce and with your choice of one side: brown rice, mashed potatoes, vegetables, white rice and black beans

FREE RANGE CHICKEN BREAST

grilled, brushed with garlic butter and served with your choice of one side: brown rice, mashed potatoes, vegetables, white rice and black beans

FRIED RICE

fried rice with shrimp, chicken, and ham in a stir-fry

DESSERT

CHURROS

FLAN

serve with dulce de leche and nutella

\$23

(Not inclusive of tax and gratuity)

MesaMar Seafood Table | 264 Giralda Ave | 305.640.8448
mesamar.com

CoralGablesRestaurantWeek.com



DOWNTOWN
CORAL GABLES
MIRACLE MILE
Business Improvement District of Coral Gables