



Restaurant Week

Del Pez Mexican Gastropub

Dinner Menu

\$40 menu per person

Appetizer - choose 1 per person

- **Shareable Sweet Corn Ribs:** Golden corn ribs with smoky chipotle aioli, crumbled queso fresco and warm epazote beer cheese for dipping
- **Calamari:** Crispy fried calamari & jalapeños tossed with olives, tomato, and pickled red onions, served with chili morita aioli

Entrée - choose 1 per person

- **Pasilla-Crusted Salmon:** Served with aromatic white rice, roasted cherry tomatoes and asparagus, finished with a white wine beurre blanc
- **Squash Ravioli (VG):** Tender squash-filled ravioli embraced by a creamy wine sauce, elevated with fragrant basil and a touch of chili basil oil
- **Ribeye al Vino Tinto:** Grilled ribeye topped with a Baja California red wine reduction, accompanied by roasted potatoes and glazed rainbow carrots

Dessert - choose 1 per person

- **Passion Fruit Flan:** Silky smooth passion fruit flan with a delicate caramel finish
- **Cinnamon Apple Empanadas:** Hand-rolled empanadas stuffed with caramelized cinnamon apples, paired with silky aromatic vanilla ice cream

**Reservations are strongly suggested. Gratuity not included.
Additional menus at NewarkDERestaurantWeek.com.*