



DETROIT RESTAURANT WEEK

February 16-25, 2018

EL BARZON Restaurante

3710 Junction Street || Detroit 48210 || 313.894.2070 || \$39

Hours: Mon., Wed. - Thur. 5 p.m. - 9 p.m. | Fri. 5 p.m. - 10 p.m. | Sat. 4 p.m. - 10 p.m. | Sun. 3 p.m. - 8 p.m.

FIRST COURSE:

Soufflé

(Prepared with eggplant and cheese on a bed of tomato sauce)

-or-

Arugula Salad

(Prepared with baby arugula, fresh mozzarella and Roma tomato)

-or-

Calamari

(Fried calamari and zucchini, served with a side of homemade marinara sauce)

-or-

Italian Sausage

(Mantovana sausage, served with bell peppers, potato, Parmesan cheese and tomato sauce)

SECOND COURSE:

Bis di Pasta

(Half strozzapreti (twisted pasta) served with Mantovana sausage, tomato and cream with black truffle.
Half cavatelli (pasta shells) served with portobello and porcini mushrooms with cream)

-or-

Linguine El Barzón

(Prepared with linguine, littleneck clams, shrimp and tomato sauce with white wine, garlic and pepper flakes and served with garlic crostinis)

-or-

Lobster Ravioli alla Vodka

(Homemade ravioli stuffed with lobster in a creamy vodka sauce)

-or-

Chile Relleno de Queso

(Green poblano pepper, stuffed with cheese, egg washed and flash-fried, topped with tomato sauce)

-or-

Arrachera

(Skirt steak, grilled and topped with salmoriglio sauce, paired with cheese tamale on the side, and served with rice and beans)

-or-

Barbacoa de Chivo

(Oven roast of goat, roasted for four hours)

-or-

Fillet Bronzino

(Pan-seared Mediterranean sea bass, prepared with white wine sauce, artichokes and cherry tomatoes.
Served with potato and Chef's choice of vegetable)

-or-

Pollo Limone

(Chicken breast, sautéed with lemon-caper white wine sauce, spinach and potato)

-or-

Pollo Marsala

(Chicken breast sautéed with Marsala wine sauce and served with mushrooms, spinach and potato)

THIRD COURSE:

Tres Leches

(Yellow sponge cake, soaked in milk)

-or-

Tiramisù

(Lady fingers, soaked in espresso, brandy and mascarpone)