

# DINNER MENU



MASTRANTOS

## SHARABLES

<b>TexQueño</b> , a fat cylinder filled with Venezuelan cheese, house-made fried dough & cilantro sauce	15
Sweet plantain <b>Croquettes</b> , Tunisian harissa aioli, queso fresco	13
Argentinian Shrimp <b>Black Crudo*</b> , avocado, red onions, micro cilantro, recado negro, slice serrano (GF)	16
Smoked tomato broth <b>Mussels</b> , pickled shallots & golden raisins, fried bread (GF, without bread)	19
<b>Pork Belly Lechon-</b> oven roasted and flash fried pork belly, mango and habanero chutney, micro cilantro (GF)	18

## VEGGIES

<b>Heights green salad</b> endive, arugula, maple dijon vinaigrette, dolce gorgonzola, red onions, pickled grapes (GF)	14
<b>Texas summer salad</b> , watermelon, heirloom tomatoes, cucumber, avocado, burrata, balsamic glaze, pesto GF	19
<b>Carrots over Carrots-</b> carrot hummus, grilled baby carrots, za'atar, sea salt, olive oil (GF)	13
<b>Brussel sprouts</b> , fried, grilled & raw, maple togarashi, citrus aioli, roasted garbanzos (GF, without fried option)	15

## PASTAS

Pasta <b>Dumplings</b> filled with African plantain paste on coconut curry, cucumbers, onions, garbanzos	21
Taleggio filled <b>Scarpinocc pasta</b> , butter, sage, parmesan and balsamic glaze	18
Porcini <b>Pappardelle</b> , wild forest mushrooms, taleggio, butter, lemon, garlic, onions, parmesan, truffle oil	31
Potato <b>Gnocchi</b> , basil pesto, brussels sprouts, broccolini, snow peas, cauliflower, asparagus, gorgonzola	25
Beef <b>Ragu Bolognese</b> on rustic casarecce pasta & parmesan	24
<b>H-Town Chorizo Carbonara</b> on linguini, taleggio, butter, caramelized onions, egg yolk	23
Goat cheese <b>Tortelloni</b> , lamb ragu, pesto, lemon, pistachios, mint, drizzle of honey	26

## MAS



<b>Pae-Sotto</b> , Saffron arborio rice, mussels, Argentinian shrimp, spanish chorizo, english peas (GF)	32
<b>Secreto pork</b> , Filipino adobo sauce, pearl onions, coconut rice, braised pineapple	27
<b>Blacken Salmon</b> , Corn succotash, bell pepper, tazo ham and saffron cauliflower puree (GF)	32
Grilled <b>Butcher's cut*</b> , buttered oven roasted yucca, chimichurri (GF)	38
<b>MASTRANTOS</b> Braised <b>Beef bourguignon</b> baby potatoes, pearl onions, cremini mushrooms, thyme GF	38