



NYC RESTAURANT WEEK

SUMMER 2024

JULY 22ND-AUGUST 18TH

Three Course Prix-Fixe Dinner Menu 60pp

Curated by Executive Chef and Owner, Javier Suarez

FIRST COURSE

choice of

BABY LAMB CHOPS New Zealand Lamb, Polenta, Mint Chimichurri
GOAT CHEESE SALAD Mixed Greens, Dried Cherry, Candy Walnut, Truffle Balsamic Vinaigrette
ARANCINI Parmesan, Mozzarella, Lemon Aioli

SECOND COURSE

choice of

MUSHROOM MARSALA TAGLIATELLE Shitake, Crimini, Portobello
LOBSTER RAVIOLI Sage, Saffron, Clarified Butter
BRANZINO Couscous, Pepper Salad, Lemon Sauce

DESSERT

choice of

HOMEMADE TIRAMISU
KEY LIME MOUSSE
HOMEMADE BREAD PUDDING

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RESTAURANT WEEK®
Jul 22 - Aug 18



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JULY 22ND-AUGUST 18TH

Two Course Prix-Fixe Brunch Menu 45pp

Curated by Executive Chef and Owner, Javier Suarez

FIRST COURSE

choice of

OCTOPUS Black Ink Squid Hummus, Onion, Pomegranate

KALE CAESAR SALAD Gem Lettuce, Shaved Parmesan, Homemade Dressing

ARANCINI Parmesan, Mozzarella, Lemon Aioli

SECOND COURSE

choice of

CHICKEN & WAFFLES Crispy Chicken, Spicy Honey, Arugula

CONNECTICUT LOBSTER ROLL Steamed Lobster, Old Bay Butter, Chive, Lemon. *Add Caviar 18*

CACCIO E PEPPE Pecorino Cheese, Black Pepper, Egg Yolk. *Add Caviar 18*

**NYC
RESTAURANT WEEK®**

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STAY CONNECTED



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