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MERCY ME

RESTAURANT WEEK SUMMER 2025
55 PER PERSON



FIRST

(Select One)

SUMMER HEIRLOOM TOMATO SALAD

Grilled Peach, Watermelon, Cucumber, Whipped Ricotta

CEVICHE

Red Snapper, Leche de Tigre, Choclo Corn

CRISPY YUCA

Layered Yuca Tots, Piri Piri Aioli, Espelette

AREPAS

Ponzu Glazed Pork Belly, Green Papaya Slaw

SUPPLEMENT

EMPANADAS DE MARISCOS +5

Blue Crab, Shrimp, Salsa Verde

ENTREE

(Select One)

ROASTED CAULIFLOWER | VEGAN |

Corn Salsa, Green Hummus, Crispy Wild Rice

CHAUFA

Shrimp, Fried Rice, Shaved Fennel Salad

PERUVIAN CHICKEN

Roasted Chicken, Crispy Yuca, Aji Verde & Amarillo

PACCHERI

Spicy Chorizo Bolognese, Pecorino Fonduta

SUPPLEMENT

MILANESA +12

Atlantic Cod, Lemon Aioli, Grilled Lime

LOMO SALTADO +15

Butcher's Cut, Hericot Vert

DESSERT

(Select One)

TRES LECHES

Pineapple Compote, Toasted Coconut, Honey Tuille

CHOCOLATE CAKE

White Chocolate Cremeux, Vanilla Ice Cream

WINE

BY THE BOTTLE

WHITE

2024 Castellano | "Fresh and crisp" 40
Pinot Grigio, Venezia, Italy

2023 Escheverria | "Unfiltered and fascinating" 40
Viognier Naturaleza, Central Valley, Chile

2022 Kumusha | "Lush and elegant" 65
White Blend, Western Cape, South Africa

SKIN CONTACT

2023 Quinta de Alorna | "Bright and refreshing" 40
Rosé, Tejo, Portugal

2022 Uco Deus | "Complex and adventurous" 40
Sauvignon Blanc, Mendoza, Argentina

RED

2022 Longavi | "Fruity and juicy" 40
Cinsault, Colchagua, Chile

2015 Encostas de Serpal | "Oakly and balanced" 40
Syrah, Alentejano, Portugal

2018 Artesana | "Earthy and refined" 55
Cabernet Franc-Merlot, Canelones, Uruguay

