



Restaurant Week 2015

Lunch Menu \$15

1st Ensalada De Nopalitos- Tender baby cactus tossed in fresh lime juice, fresh tomato, red onion, jalapeno, cilantro and queso fresco served chilled with totopos.

2nd Pollo Al Carbon- Achiote marinated chicken breast grilled over mesquite, served with frijoles charros, cebollas y chiles toreados and natural corn tortillas.

3rd Arroz con Leche- Traditional Mexican style rice pudding served warm with a sprinkle of freshly ground Canela and raisins.

Dinner Menu \$35

1st Ensalada de Casa- Fresh spring mix tossed in our house dressing with grape tomatoes, English cucumbers, fresh cilantro, pickled red onion and candied pecans.

2nd Pescado Varacruzano- Sautéed fillet of drum topped with chipotle broth green olives, capers, fresh diced tomato, garlic and fresh oregano atop arroz blanco.

3rd Pastel de Tres Leches- Scratch made pound cake topped with a blend of sweetened milk, raspberry compote, Oaxaca cacao whipped crème, Mexican chocolate shavings and fresh raspberries.