



Ácenar Restaurant Week Menu

August 13-27, 2016

3-Course Prix Fixe Menus

Lunch \$15.00

(plus tax & gratuity)

Served Mon-Fri 11am-2:30pm

First Course (choose one)

Sopa Azteca / Tortilla Soup

Grilled chicken in a chile pasilla and tomato-spiced broth, topped with cubed queso fresco

Ensalada de la Casa / House Salad

Spicy mixed greens with tomato, avocado, goat cheese and a sweet onion sherry vinaigrette

Second Course (choose one)

Tacos al Pastor

Chili marinated pork, cilantro rice, black beans, & pineapple, topped with micro-greens

Fried Fish Torta

Fried fish, cilantro cabbage slaw, jalapeño aioli and papitas

Third Course (choose one)

Pastel de Tres Leches / Three Milk Cake

Moist sponge cake layered with sweet milks and served with cajeta, seasonal berries and melon pico

Mousse de Chocolate Mexicano / Chocolate Mousse

Silky cinnamon-spiked mousse cake with bananas and whipped cream



Ácenar Restaurant Week Menu

August 13-27, 2016

3-Course Prix Fixe Menus

Dinner \$35.00

(plus tax & gratuity)

Served Mon-Fri 5pm-closing

First Course (choose one)

Cocktail Mariscos

Chili spiked tomato sauce, shrimp, calamari, fish, red onions, avocado and house chips

Caesar Ensalada

Romaine hearts, Cotija cheese, chipotle dressing and toasted bolillos

Second Course (choose one)

Tres de la Parilla

Grilled chicken, beef and pork served with red pepper chimichurri, charro beans, and pappas a la Mexicana

Camarón Diabla Pasta

Chipotle marinated sautéed shrimp with tomatoes and asparagus on linguini pasta

Third Course (choose one)

Pastel de Tres Leches / Three Milk Cake

Moist sponge cake layered with sweet milks and served with cajeta, seasonal berries and melon pico

Chocolate Kahlua Flan

Creamy and smooth with a tasty blend of coffee & chocolate