



CULINARIA
SAN ANTONIO
RESTAURANT WEEK



LUNCH - \$10. per guest
add wine or beer pairing* - \$17.

FIRST COURSE

ROASTED CORN POBLANO SOUP

SECOND COURSE

MONTERREY CHICKEN ENCHILADA
with mild ancho sauce & Jack cheese
and
SKEWERED TENDERLOIN ANTICUCHO

spanish rice
black beans
guacamole salad

THIRD COURSE - DESSERT

TRES LECHES CAKE
with mango sauce

*selection of Columbia Crest chardonnay or merlot
selection of local or imported beer

no split plate or substitutions



CULINARIA
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RESTAURANT WEEK



DINNER - \$25. per guest
add wine or beer pairing* - \$35.

FIRST COURSE

SUMMER SALAD

romaine, cucumber, tomato, purple onion,
peppers, avocado, lemon vinaigrette

SECOND COURSE

GRILLED CHILE RELLENO

stuffed with picadillo, almonds, pecans,
& currants over mild tomato salsa

spanish rice
black beans

THIRD COURSE - DESSERT

BUNUELO CUP

with vanilla ice cream and sauteed mangoes

*selection of Sonoma Cutrer chardonnay or La Crema pinot noir
selection of local or imported beer

no split plate or substitutions