



# San Antonio Restaurant Week

January 16 - 28, 2017

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## LUNCH

SERVED 11AM-3PM

### CHILE ATOLE SOUP

A traditional Mexico City style corn soup with roasted poblanos, epazote, crispy corn croutons, chile piquin and lime.

### PECHUGA ADOBADA

Grilled chicken breast marinated with achiote and spices, served with green rice and guacamole.

### ARROZ CON LECHE

Topped with raisins and cinnamon.

10.

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## DINNER

SERVED 3PM-CLOSE

### TOSTADITA DE POLLO

Fried tortilla topped with refried beans, shredded chicken, lettuce, tomato, avocado, sour cream, queso fresco and salsa verde on the side.

### CHILE A LA CREMA

Chile Poblano filled with beef, carrots, potatoes, raisins and almonds, topped with cheese and fresh cream. Served with poblano corn white rice.

### PASTEL TRES LECHE DE CHOCOLATE

Our famous homemade cake covered in chocolate milk and topped with pecans and fresh strawberries.

25.

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## LA CANTINA

PAIR IT WITH

### VAMPIRITO

Tequila, fresh lime juice, Viuda de Sanchez Sangrita and a splash of fresca with a hint of spice 9.

### MEZCAL MARGARITA

Mescal, Patron Citronge, fresh lime juice and a splash of sweet and sour 10.