



CULINARIA

San Antonio Restaurant Week

August 13 - 27, 2016

LUNCH

SERVED 11AM-3PM

CREMA DE AGUACATE

Blended Hass avocado with a hint of poblano and lime. Garnished with diced avocado, crisp tortilla strips and cilantro. Served chilled.

TILAPIA A LA CHIPOTLE

Grilled 7 oz. Tilapia covered in our signature crema chipotle. Served with Spanish rice and a tomato salad drizzled with cilantro dressing

MANGO SORBET

10.

DINNER

SERVED 3PM-CLOSE

TOSTADITA DE CEVICHE

Fresh cooked fish, with cilantro, onion and tomato in a lime juice and olive oil based marinade served on a corn tostadita.

CHILE RELLENO A LA ADELFA

Poblano pepper filled with chicken and queso Monterrey, covered in our Cilantro Sauce. Served with Poblano White Rice and Esmeralda salad.

PASTEL TRES LECHES DE CHOCOLATE

Our famous homemade cake covered in Chocolate Milk and topped with pecans and Fresh Strawberries.

25.



Paloma Blanca
MEXICAN CUISINE