



RESTAURANT WEEK 2016

Lunch Menu

\$10.00

1st course

Spinach & Watermelon Salad

Spinach, watermelon, queso fresco, toasted pumpkin seeds and a hibiscus vinaigrette

2nd course

Mini Tostadas

Chicken Tinga & Tiritas de Atun

3rd course

Gazpacho de Frutas

Pineapple, mango, jicama, orange juice, chile and queso cotija

Dinner Menu

\$25.00

1st course

Guacamole Gordita

Traditional guacamole with queso fresco

2nd course

Pork Belly in Mole Blanco

Pork belly with aromatic spices in a chile and white chocolate sauce with pine nuts and almonds

3rd course

Crema de Chocolate Oaxaqueño

Mexican Chocolate custard

**Tax & Gratuity NOT included*