

FRIDA

MEXICAN RESTAURANT & BAR



CULINARIA™

\$25 3-COURSE*
BRUNCH

Restaurant Weeks

August 10-24, 2024

We've carefully crafted our menu to enchant your palate with Frida's finest flavors. Dive in solo - no swapsies or sharing the love!

Starter

CEVICHE de CAMARÓN y MANGO

An individual portion of our shrimp citrus and Tajín ceviche tossed with mango julienne, jalapeño, red onions, and avocado. Served with tostadas and crackers.

POLZOLE VERDE

A cup of our classic pork pozole. Served with onions, cilantro, radish, and lime.

MENUDO

A cup of our classic spicy beef belly stew. Served with onions, cilantro, and lime.

Main Course

TACOS de CARNITAS MICHOACANAS

(5) mini Mexican-style pulled pork tacos on corn tortillas, garnished with onions and cilantro.

TAQUITOS de QUESABIRRIA con CARNE

(3) crispy birria and Monterrey Jack cheese tacos on corn tortillas, garnished with onions and cilantro.

FLAUTAS de POLLO

(3) chicken flautas topped with a purple cabbage salad, guacamole, crema Mexicana, and queso fresco.

ENCHILADAS

(2) chicken enchiladas dressed in either our house-made tomatillo sauce (Suizas) or our house-made mole sauce (de mole). Served with arroz Mexicano and refried black beans.

PLATO de BARBACOA

Slow simmered cachete alongside (2) huevos a su gusto. Served with paprika-roasted potatoes and corn tortillas.

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(2) scrambled eggs, (2) pancakes, (2) bacon strips.

Sweet Treat

Arroz con Leche

Cheesecake

Pastel de Elote

* Each 3-course offering is priced per individual and does not include tax and gratuity.

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\$20 3-COURSE*
LUNCH

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Starter

GUACAMOLE FRIDA

An individual portion of our house-made guacamole and chicharrón with Arrachera. Served with chips.

ESQUITES CALLEJEROS

An individual portion of our version of street corn tossed in our spicy house mayonnaise topped with Tostitos, queso fresco, and cilantro, garnished with a drizzle of paprika oil.

Main Course

TACOS al PASTOR

(3) mini marinated Boston butt pork tacos on corn tortilla, garnished with fresh pineapple, onions, and cilantro.

ARRACHERA STREET TACOS

(3) mini grilled beef skirt steak tacos on corn tortilla, garnished with onions and cilantro.

FLAUTAS de POLLO

(3) chicken flautas topped with a purple cabbage salad, guacamole, crema Mexicana, and queso fresco.

ENCHILADAS

(2) chicken enchiladas dressed in either our house-made tomatillo sauce (Suizas) or our house-made mole sauce (de mole). Served with arroz Mexicano and refried black beans.

Sweet Treat

Arroz con Leche

Cheesecake

Pastel de Elote

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FRIDA

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CULINARIA™

\$45 3-COURSE*
DINNER

Restaurant Weeks

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Starter

CEVICHE de CAMARÓN y MANGO

An individual portion of our shrimp citrus and Tajín ceviche tossed with mango julienne, jalapeño, red onions, and avocado. Served with tostadas and crackers.

GUACAMOLE FRIDA

An individual portion of our house-made guacamole and chicharrón with Arrachera. Served with chips.

SOPA de CREMA POBLANA

An individual portion of roasted poblano peppers and sweet corn with rich chicken broth, finished with queso fresco and crema Mexicana.

Main Course

SIRLOIN KAHLO

8 oz Wagyu sirloin basted in our bone marrow compound butter, grilled to order. Served over creamy jalapeño mashed potato purée drizzled with Wagyu 'Au Jus' and verduras salteadas.

POLLO a las BRASAS

Mesquite grilled chicken breast dressed in poblano sauce. Served with paprika-roasted potatoes and verduras salteadas topped with queso fresco.

SALMÓN a la PLANCHA

8 oz Atlantic salmon fillet pan-fried, glazed in our house-made Tamarind sauce. Served with paprika-roasted potatoes and asparagus.

FRIDA'S SHRIMP PASTA

Grilled shrimp and penne pasta tossed in a chipotle sauce, garnished with freshly shaved Parmesan cheese.

Sweet Treat

Arroz con Leche

Cheesecake

Pastel de Elote

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