



2024

CULINARIA LUNCH MENU

AUG 10 - AUG 24 | \$20 PER PERSON
ALL ENTREES INCLUDED AN ICED TEA

APPETIZER

Cup of Tortilla Soup

Served with avocado slices, shredded chicken, Queso Chihuahua, cilantro and tortilla chips.

ENTREE

Quesa Taco

1 Handmade corn tortilla filled with your choice of chicken or beef fajita, bacon and Queso Chihuahua. Served with Spanish rice, frioles a la charra and guacamole salad.

DESSERT

Sopapilla

1 Homemade fried puff pasty sprinkled with powdered sugar and cinnamon. Served with honey.

AVAILABLE FOR DINE-IN ONLY TUE-FRI 11AM-3PM
NO SUBSTITUTIONS



2024

CULINARIA DINNER MENU

**AUG 10 - AUG 24 | \$35 PER PERSON
ALL ENTREES INCLUDED AN ICED TEA**

APPETIZER

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### **Beef Empanada**

1 Deep-fried turnover filled with beef and olives,  
Served with house-made Chimichurri sauce.

## ENTREE

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Pollo En Salsa

Two grilled chicken breasts topped with Queso Chihuahua. Served with Spanish rice, frioles a la charra and guacamole salad. With both creamy poblano and chipotle sauce on the side.

DESSERT

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### **Creamy Vanilla Flan**

Vanilla flan with luscious creamy texture and a  
caramel topping.

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**AVAILABLE FOR DINE-IN ONLY TUE-FRI 3PM-CLOSE  
NO SUBSTITUTIONS**