



CULINARIA DINNER MENU

JAN 18-FEB 1 | \$35 PER PERSON

APPETIZER

MARINERO RICE

Fried rice cooked to order with shrimp, octopus, and fish.
Squid topped with cilantro.

ENTREE

CHAMORRO AL GUAJILLO

Guajillo-infused braised pork shank
served atop a bed of savory pinto refried beans,
complemented by a side of rich guacamole,
perfectly grilled onions, and warm corn tortillas.

DESSERT

FLAN DE ELOTE

One of a kind sweet corn house-made
custard topped with cajeta and pecans.

AVAILABLE FOR DINE-IN ONLY MON-SUN 11AM-2AM

NO SUBSTITUTIONS