

Acenar

CULINARIA LUNCH MENU

Jan 18 - Feb 1 | Mon-Fri | 11am - 2:30pm | \$20 Per Person

20% Gratuity will be added. No substitutions. No split checks.

FIRST COURSE

(Choose One)

Mexican Caesar Salad

Romaine hearts, cotija cheese, chile croutons, with a chipotle Caesar dressing

Azteca Soup

Grilled chicken in a chile pasilla and tomato-spiced broth, topped with queso fresco, cilantro, avocado and tortilla strips

MAIN COURSE

(Choose One)

2 Grilled Fish Tacos

Grilled tilapia with jalapeno honey mayo, cabbage lime slaw, and pickled red onions, served on house-made corn tortillas accompanied with black beans and white rice

Arrachera

Your choice of beef or chicken fajita, served with charro beans, Mexican rice, guacamole, and pico de gallo. Accompanied with your choice of house-made flour or corn tortillas

DESSERT COURSE

(Choose One)

Pastel de Tres Leches

Moist sponge cake layered with sweet milks, and topped with cajeta, berries and melon pico

Acenar Bread Pudding

Warm buttery croissant souffle with golden raisins, pecans, cajeta, and served with a scoop of vanilla ice cream

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CULINARIA DINNER MENU

Jan 18 - Feb 1 | Mon-Fri | 5pm - Close | \$35 Per Person

20% Gratuity will be added. No substitutions. No split checks.

FIRST COURSE

(Choose One)

Ahi Tuna Tostada

Ahi Tuna, piloncillo garlic soy glaze, jalapenos, avocados, and micro-greens

Chicken Tinga Empanadas

Half moon-shaped pastries stuffed with savory chorizo, tinga-style shredded chicken with jalapeno salsa, cabbage lime slaw, avocados

MAIN COURSE

(Choose One)

Chicken Chipotle

Grilled chicken breast topped with chipotle cream sauce. Served with spinach con queso, roasted corn rice and black beans

Short Rib Tacos

Guajillo-braised short ribs, with cabbage lime slaw, Mexican rice and refried beans

Vegetarian Relleno

Broiled poblano Chile stuffed with julienned vegetables, covered in roasted tomato salsa, Monterrey jack cheese and crema, served with white rice and black beans

DESSERT COURSE

(Choose One)

Pastel de Tres Leches

Moist sponge cake layered with sweet milks, and topped with cajeta, berries and melon pico

Acenar Bread Pudding

Warm buttery croissant souffle with golden raisins, pecans, cajeta, and served with a scoop of vanilla ice cream