



Indulge in this unique three-course summer lunch menu specially crafted for Culinaria's Restaurant Week for 20

Entradas

CREMA DE AGUCATE (v)

Chilled avocado cream with a hint of spice and lime (perfect for summer)

COCKTAIL DE CAMARON

Fresh gulf shrimp marinated in a tangy tomato sauce, mixed with onions, cilantro, and tomatoes with just a hint of spice. *Served chilled over lettuce.*

Platos Fuertes

TACOS DORADOS DE POLLO

Rolled fried chicken tacos, topped with avocado-tomatillo salsa, guacamole, queso fresco, and crema. *Served with refried beans.*

CHILE RELLENO DE CHAMPIÑONES (v)

Poblano pepper filled with mushrooms and white cheese, topped with poblano cream. *Served with white rice.*

ENCHILADAS DE MOLE

Two beef enchiladas topped with our Mole de Xico, queso fresco, crema, and onions. *Served with white rice.*

Postres

PASTEL DE TRES LECHE

Homemade Vanilla Tres Leches cake topped with sweet milk and pecans.

HELADO DE MANGO (v)

A scoop of mango sorbet served with a Buñuelo.

FRESAS CON CREMA (v)

Fresh strawberries mixed with sweet cream and a hint of Rompope.

