



RESTAURANT WEEK MENU

SEPTEMBER 4-9, 2018

Enjoy your choice of any one starters, two tapas and a dessert. We request that the entire table participate when choosing our restaurant week menu \$ 17 at lunch /\$ 27 at dinner.

STARTERS

SELECT ONE

PAN CATALANA

Toasted bread /crushed/ tomato/garlic/ extra virgin olive oil.

DATILES CON TOCINO

Stuffed bacon-wrapped dates/ Monterey jack cheese

GUACAMOLE

Garlic-infused avocados/red onions/ extra virgin olive oil/ corn tortilla chips

YUCA FRITA

Crispy cassava/jalapeno aioli

PLATANOS FRITOS

Fried plantains/ Mexican cream

HUMMUS MEXICANO

Pinto beans/ tahini / corn tortilla chips

TAPAS

SELECT ANY TWO

EMPANADAS DE CARNE O POLLO

Fried pastry shells/ choice of ground beef or grilled chicken/ cheese filling

PATATAS BRAVAS

Crispy fried potatoes/ spicy chipotle sauce / aioli

CALAMARES AZTECAS

Golden fried calamari rings/ spicy tomatillo sauce

SALMON

Grilled salmon /quinoa salad lemon butter sauce

POLLO A LA PLANCHA

Pan-seared chicken breast/mashed potatoes/coleslaw/ mushroom sauce

GAMBAS AL AJILLO

Sautéed jumbo shrimp/ white wine and garlic sauce

FAJITAS PEQUENAS

Grilled skirt steak or chicken/sautéed onions and green pepper/ guacamole

BRUSELAS

Steamed brussel sprouts /garlic/ butter

DESSERTS

SELECT ONE

FLAN - Classic Mexican caramel custard

CHURROS- fried dough pastry/ cinnamon and sugar /chocolate syrup

SOPAPILLAS– fried puff pastry/ sugar coating cinnamon and honey