

RESTAURANT WEEK MENU

March 31 to April 9, 2016

THREE COURSE PRIX FIXE \$29.95



PLATO de ENTRADA

Tacos de la Calle (Street Tacos)

Tender grilled chicken, topped with corn & black bean salsa & served with a side of creamy avocado-cilantro whip.

OR

Baja Fried Oysters

Golden-crisped baja battered oysters served over a honey-lime tossed arugula salad

OR

A Cup of ANY Soup or (Half-Size) Salad from our Regular Menu

PLATOS FUERTES

CHOICE of:

chuleta de puerco (pork chop bone in)–
grilled tender with pineapple-pearl onion gravy, Mexican
couscous, side chipotle-cumin glazed baby carrots

pescado–
pan seared salmon with tequila-lime cream sauce, potatoes with
red chiles, grilled asparagus

mole poblano de guajolote (turkey mole in Puebla style)–
turkey breast in our house-made Mexican chocolate, fruit &
toasted nut mole, served with Mexican street corn (grilled corn
on the cob with garlic, crema and melted queso fresco),
seasoned black beans

POSTRES

**Choice of Churros à la mode, Flan,
or Mixed Berry Fried Tequila Shots
(must be 21 or older for this dessert option!)**