



RESTAURANT Week 2019

Dinner

Begin

TAMAL DE POLLO

Chicken tamal with salsa verde and chorizo corn hash

BRISKET SOPE

Topped with chipotle wine sauce, roasted jalapeño and queso fresco

Entrée

RELLENO DE POLLO CON CHORIZO

Roasted poblano pepper filled with chicken, chorizo, red bell pepper and corn, topped with queso fresco and served over a bed of rice

ASADA Y ENCHILADA*

Grilled skirt steak with house marinated onions on a bed of chimichurri sauce. With a veracruz enchilada

BLACKENED SALMON

Served with asparagus and cilantro lime rice

Conclude

TRES LECHEs

STRAWBERRY BUÑUELOS

30 per person

*Notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions. Steak, eggs & seafood are available cooked to order and may be served undercooked.

Please direct any food allergy concerns to the manager prior to placing your order.