CENTER CITY DISTRICT RESTAURANT WEEK

Dinner

Entremeses -Appetizers

ENSALADA CESAR

Our Caeser salad features romaine lettuce tossed with a dressing of olive oil, lemon juice, dijon, garlic and anchovies, topped with seasoned croutons and shaved parmesan cheese. SOPA DE TORTILLA* Very traditional Mexican soup offers a combination of chiles, queso fresco, tomato, epazote & corn tortilla, in a tomato based broth. Served with or without chicken.

TAQUITOS DE POLLO

Corn tortillas are stuffed with chicken, deep fried and topped with a roasted tomato salsa, fresh crème and lightly sprinkled with queso fresco.

Platos Fuerte – Main Courses

ENCHILADAS PLAYA

Flour tortillas stuffed with crabmeat, lobster, shrimp and bell peppers, topped with melted Chihuahua cheese, finished with creamy sauces of chipotle and poblano peppers.

PESCADO AL MANGO

Grouper filet is lightly breaded and grilled, stuffed with guacamole, covered with a mango and ginger sauce.

MAR Y TIERRA

Grilled Jumbo shrimp is smothered in a sauce of tequila, lime, butter and garlic, accompanied by a rib eye steak served in a tangy chorizo sauce.

COCHINITA PIBIL

Pork tenderloin marinated with mayan spices, achiote and oranges, wrapped in banana leaves, slow baked and pulled. Served alongside rice and whole black beans.

CHILES RELLENOS *

Poblano peppers stuffed with vegetables, topped with pesto and served over a mild red sauce accompanied by rice and frijoles.

Postres -Dessert

CHOCOLATE MOUSSE Smooth chocolaty velvet mousse cake, with a soft ladyfingers housing

TRES LECHES A vanilla sponge cake infused with almonds, soaking up a three milk sauce.

FLAN Traditional spongy crème caramel custard,

EL COMMANDANTE: *price not included (the king of old fashions) knob creek bourbon old fashion with demerara and bitters.

*Selections can be made without meat. - A serving of chips and salsa is complimentary, additional servings will be billed.