

CENTER CITY DISTRICT RESTAURANT WEEK

Entremeses -Appetizers

ENSALADA CESAR

Our Caesar 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 red quinoa, goat cheese and vegetables, topped with a chipotle, accompanied by rice and refried beans.

Postres -Dessert

CHOCOLATE MOUSSE

Smooth chocolate 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,

**Selections are gluten free. - A serving of chips and salsa is complimentary, additional servings will be billed.*

Drink Specials:

Peach Please \$11. ☒

haku vodka, peach liqueur, lemon, averta, ginger, passion fruit & tiki bitters