

CONDESA

CENTER CITY RESTAURANT WEEK

\$40 per guest | full party participation required

TO BEGIN

House Salsas & Guacamole GF & VEGAN
verde, taquera, árbol, tostadas

SPECIALITY COCKTAIL

Winter Last Word • \$13
roku gin, maraschino, lime,
herbal mayan liqueur

FIRST COURSE

choose (1) from below each

Sikil P'ak GF & VEGAN
mayan pumpkin seed dip,
tajín, seasonal crudite

Grilled Ensalada César CAN BE GF & VEGAN
corn, baguette crouton, cotija cheese,
avocado, poblano anchovy dressing

Tuna Tostadas
cucumber, avocado, soy,
chipotle mayo, crispy leek

Flautas GF & VEGETARIAN
potato and cheese taquitos,
crema, serrano-poblano salsa

Queso Fundido GF & CAN BE VEGETARIAN
pork chorizo, long hot peppers,
scallion, fresh corn tortillas

SECOND COURSE

choose (1) from below each

Coliflor Tacos GF & CAN BE VEGAN
crispy cauliflower, salsa macha mayo,
cabbage, tomato, onion, cilantro

Pescado Frito Tacos
tempura cod, avocado tartar,
tomato, onion, cilantro

Carnitas Tacos GF
confit pork, guacamole,
chicharrón, salsa verde, onion, cilantro

Camarones GF
grilled shrimp, avocado crema,
charred pineapple and savoy cabbage

Chicken Enchiladas GF
salsa roja, crema,
cotija cheese, iceberg lettuce



THIRD COURSE

choose (1) from below each

Chocolate Merengue
house-milled warm chocolate soufflé,
cookie crust, vanilla ice cream



con Amor

Tropical Sundae GF & CAN BE VEGAN
cream cheese ice cream, toasted coconut,
guava & tomatillo sorbet, whipped cream

*Consuming raw or uncooked food may increase your risk of food-borne illness.
There is a 3% service charge applied to every check that goes directly to the kitchen team.*