

LUNCH MENU | \$20

First Course Offerings:

Cup of Tortilla Soup

Pasilla broth, pulled chicken, avocado, crema, and queso fresco

Light Chopped Salad

Roasted corn, tomato, cucumber, carrots, pickled cabbage, queso fresco, and avocado ranch dressing

Tuna Ceviche

Sushi-grade Ahi tuna, coconut milk, cilantro, habanero, lime, chives, and tomato

Second Course Offerings:

Chicken Tinga Tacos

Onion, cilantro, queso fresco, and crema

Freedom Tacos

Hard shells, ground beef, pico de gallo, lettuce, cheese, and crema

Spicy Pork Tacos

Grilled pineapple, kimchi, and cilantro

Brussel Sprout Tacos

Pickled jalapeño, caramelized shallot puree, and sherry honey vinaigrette

DINNER MENU | \$40

First Course Offerings:

Seafood Pozole

Calamari, shrimp, mussels, hominy green fish broth, and tortilla strips

Chopped Salad (Vegan)

Iceberg lettuce, cucumbers, carrots, corn, tomato, and avocado ranch

Eggs Diablo De La Calle

Cotija, serrano, tajín, mayo, crema, and cilantro

Second Course Offerings:

Bronzino Ver La Cruz

Whole Bronzino, salsa roja, green olives, tomato, bay leaf, parsley, and rice

Carne Asada

Chipotle mashed potato, asparagus, avocado, queso fresco, and chimichurri

Third Course Offerings:

Hibiscus Panna Cotta

Served with whipped cream

Strawberry Flan