

CONDESA

CENTER CITY RESTAURANT WEEK

\$45 PER GUEST | FULL PARTICIPATION IS REQUIRED

ANTOJITO

For the table

House Salsas and Guacamole^{GF & VEGAN}
verde, tatemada, árbol with tostadas

PRIMERO

Choose (1) each

Beet Aguachile^{GF & VEGAN}
roasted and marinated beets, radish
fresno chile, cucumber, mint, cashew

Grilled Ensalada César^{CAN BE GF & VEGAN}
poblano-anchovy dressing, corn
baby gem lettuce, avocado

Tuna Tostadas^{GF}
yellowfin crudo, avocado, tamari,
pico de gallo, chipotle mayo*

Duck Tamale^{GF}
duck confit, mole coloradito,
queso fresco

Queso Fundido^{GF & CAN BE VEGETARIAN}
pork chorizo, long hot peppers,
scallion, blue corn tortillas

SEGUNDO

Choose (1) each

Mushroom Birria^{GF & CAN BE VEGAN}
king oyster mushrooms, consommé,
chickpeas, avocado costras,
chile de árbol

Pescado Frito Tacos
tempura fish, tomato, onion,
tomatillo-avocado salsa, cilantro
add third taco for \$7.50

Brisket Tacos^{GF}
braised beef, salsa morita,
grilled scallion, cilantro
add third taco for \$7.50

Camarones a la Parilla^{GF}
grilled garlic-lime shrimp,
guava mole, cheese tamale

Chicken Enchiladas^{GF}
salsa roja, crema, cotija cheese,
iceberg lettuce

Pork Shank Estofada^{GF}
guajillo braised pork shank,
white beans, pipian verde

TERCERO

Choose (1) each

Chocolate Merengue^{CAN BE GF}
house-milled warm chocolate soufflé,
cookie crust, vanilla ice cream

Corn Fritters
lime sugar donuts, blueberry,
sweet corn ice cream

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



con Amor

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