



15 S. 3rd Street
(267) 239-5673

CENTER CITY DISTRICT RESTAURANT WEEK

DINNER MENU

**JAN. 18TH TO
JAN. 31ST**
\$45 PER PERSON

COCKTAILS

HORNITOS MARGARITA

Hornitos Plata,
orange liqueur,
simple syrup and
fresh squeezed lime.
16

KNOB CREEK OLD FASHIONED

Knob Creek Bourbon
Whiskey, agave and
bitters. 16

AT THE TABLE

CHIPS Y SALSA

Our house-made salsa Mexicana and salsa picante
with corn tortilla chips.

FIRST COURSE

Choose one.

ENSALADA TRES COLORES

Spinach, chickpeas, avocado, Feta cheese, onion, parsley, mint
in lime vinegreta.

SOPA TORTILLA

Tomato-vegetable with masa and chile guajillo, topped with
avocado, queso fresco, crema and tortilla croutons.

CREMA DE FRIJOLE

Pinto beans blended with cream. Topped with tortilla croutons,
queso fresco and Mexican sour cream.

MAIN COURSE

Choose one.

PECHUGA RELLENOS

Chicken breast pan seared and baked. Stuffed with
mozzarella, Oaxaca cheese, spinach and sun dried tomatoes.
Served in a creamy tomato sauce with Mexican rice and
steamed broccoli.

TILAPIA POBLANO

Grilled tilapia topped with crabmeat, salsa crema poblano and
queso gratinada. Accompanied with Mexican rice and steamed
broccoli.

FILET MIGNON

Marinated in salsa demi-glace, red wine reduction. Broiled.
With Mexican rice and steamed broccoli.

DESSERT COURSE

Choose one.

TRES LECHES DE MOCHA

Sponge cake soaked with three milks, pistachio and
coffee liqueurs, topped with whipped cream and pistachio
dust. *contains nuts

FLAN

Flan baked in crème caramel.

PASTELITOS DE BODA

Butter and pecan cookies topped with powdered sugar.
*contains nuts.

*20% gratuity added to all checks

DIETARY AND ALLERGEN GUIDE: VEGETARIAN V VEGAN V GLUTEN N SHELLFISH P PEANUTS P
Please inform your server of any specific food allergies or intolerances prior to ordering.