



• restaurant week dinner •
\$35 per person

Available 4pm-10pm

September 13-25, 2020

FROM THE CHEF

Mushroom Empanaditas (v)

queso mixto, roasted jalapeño crema, pickled morita chile salsa

FIRST COURSE choice of:

Crispy Fish Tacos (2 each)

blue cornmeal-plantain crusted mahi, chipotle mayonesa, cabbage slaw, pickled red onions, avocado

Smoked Salmon Tostaditas

tequila lime cured salmon, roasted jalapeño crema, jicama-orange salsa, crispy malanga chips

Mexican Chopped Salad (v)

shaved corn, jicama, avocado, yellow beans, tomato, cotija, pepitas,
buttermilk-herb dressing, lime, crispy tortillas

Pork Carnitas Tacos (2 each)

4 hour pork shoulder, canela-orange glaze, guacamole, orange pico de gallo

SECOND COURSE choice of:

Enchiladas Vegetarianas (v)

roasted portobello mushroom, grilled zucchini, greens, queso mixto, salsa verde,
cotija, black beans, cabbage, radish

Carne Asada a la Lolita

seared beef tenderloin, crispy yucca fries, smoked plantain crema, avocado tomatillo salsa

Bronzino a la Veracruzana

warm pickled tomatoes, olives, capers, white beans, lime, herbs

DESSERT

Tiramisu a la Mexicana

mexican coffee dipped lady fingers, kahlua mascarpone, ancho chile, canela