

RESTAURANT WEEK SPECIALS

SATURDAY, AUGUST 21 THROUGH SATURDAY, AUGUST 28
SERVED ALL DAY

THIS SPECIAL THREE COURSE MENU WAS CREATED FOR THE 2010 RESTAURANT WEEK EVENT.

LUNCH \$15.00

CUP OF CREMA DE AGUCATE

Blended avocado with a hint of poblano and lime garnished with avocado, tortilla strips, cilantro and sour cream served chilled.

POLLO PALOMA

Grilled chicken breast covered in half Crema Chipotle and Crema Cilantro served with Poblano corn white rice and Esmeralda salad.

CHOCOLATE TRES LECHES CAKE

Our famous homemade cake topped with pecans and covered in chocolate milk served with Vanilla Ice Cream.

DINNER \$35.00

CEVICHE ACAPULCO

Baby shrimp marinated in citrus juices with tomato, cilantro, Chile Serrano and onions topped with tortilla croutons, sliced avocados and drizzled with a cilantro-garlic reduction.

RIBEYE PALOMA

8 oz Ribeye served with an enchilada de Mole, black beans, uno chicken sope, guacamole and pico de gallo.

TRES LECHES CAKE

Our famous homemade cake topped with pecans and covered in vanilla milk.