



Restaurant Weeks

Indulge in this unique three-course lunch menu for 20.

Available August 9th to 23rd from 11am to 3pm.

Entradas

SOPA DE FIDEO

Vermicelli pasta cooked in a tomato base broth, topped with queso fresco.

EL PAR PERFECTO

A tostada topped with our ceviche de mar, served with a shooter of chilled avocado cream soup on the side.

Platos Fuertes

ENFRIJOLADAS DE POLLO

Two tortillas filled with chicken and dipped in beans, topped with queso fresco and crema, served with poblano corn white rice.

CHILE RELLENO MARINA

Poblano pepper filled with ground beef mixed with nuts and raisins and topped with cream and melted cheese, served with Spanish rice.

Postres

PASTEL DE TRES LECHES DE CHOCOLATE

Homemade chocolate Tres leches cake, drenched with sweet chocolate milk and topped with crushed pecans.

MANGONADA

A scoop of mango sorbet drizzle with chamoy