



Culinaria Restaurant Weeks

CHOOSE AN APPETIZER, ENTRÉE, & DESSERT

ENTRADAS

GUACAMOLE DE LA CASA

Mixed with tomatoes and topped with queso fresco.

SOPA DE FIDEO

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

PLATOS FUERTES

CHILE RELLENO A LA XICO

Poblano pepper stuffed with chicken, chihuahua cheese, topped with mole de Xico, served with white rice.

TACOS DE CAMARÓN

Fresh Gulf shrimp, refried beans, cabbage, pico de gallo, crema and queso fresco on corn tortillas. Served with Spanish rice.

GORDITAS PALOMA

Two gorditas filled with pork al pastor, lettuce, tomatoes and cheese, served with borracho beans.

POSTRES

TRES LECHES DE CHOCOLATE

Homemade chocolate cake, drenched in chocolate sweet milk and topped with pecans.

MANGONADA

Scoop of mango sorbet drizzled with chamoy.

\$20

LUNCH | August 8-29 from 11 am - 3 pm

NO SUBSTITUTIONS PLEASE