



RESTAURANT WEEK MENU
NOVEMBER 2ND - 9TH
DINNER 3PM - CLOSE \$39.95
SELECT 1 FROM EACH SECTION

APPETIZER

DATILES DE BEICON - DATES & CREAM CHEESE WRAPPED IN BACON

QUESO FUNDIDO DE CHORIZO

GUACAMOLE

STREET CORN

POBLANO CORN CHOWDER

CHICKEN TORTILLA SOUP

DINNER

FAJITAS - STEAK, CHICKEN, SHRIMP, RICE, BEANS, GUAC & SOUR CREAM

SURF AND TURF - RIBEYE & SHRIMP, MASHED POTATOES & VEGETABLES

ARGENTINE SKIRT STEAK* - SERVED WITH CHIMICHURRI & MASHED POTATOES

3 BIRRIA TACOS - BRAISED BEEF, WITH ONIONS AND CILANTRO & CONSOME

BONITA PESCADO - GARLIC AND LEMON CRUSTED WHITE FISH & VEGETABLES

ENCHILADAS SUIZAS - 2 CHICKEN ENCHILADAS WITH GREEN TOMATILLO SAUCE, RICE & BEANS

ROASTED VEGGIE VEGAN BOWL - GUACAMOLE, BLACK BEANS, RICE, LETTUCE, PICO

DESSERT

FLAN CHOICE OF:

CLASSIC-COFFEE-COCONUT

FRIED ICE CREAM - VANILLA WITH OREO OR COCONUT CRUST

CHURROS

TRES LECHES

PLEASE LET YOUR SERVER KNOW IF ANYONE IN YOUR PARTY HAS AN ALLERGY

*THIS ITEM IS COOKED TO YOUR LIKING, CONSUMING RAW OR UNCOOKED MEATS, FISH, SHELLFISH
OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS
SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS