CEBOLLINES
CAFE

Restaurant Week
SPECIAL MENU

$40

APPETIZERS

Caesar Salad
romaine, crotons, Parmesan, and Caesar dressing.

Coconut Shrimp
with raspberry glaze.

Empanadas
beef and chicken with chipotle aioli.

Mussels
in tomato sauce served with bread.

Quesadilla
pull pork, onions, peppers, cheese, and a side of sour cream.

ENTREES

Salmon
pan seared salmon served over pumpkin risotto.

Pork Chop
in garlic mushroom gravy served with mashed potato and vegetables.

Pollo Relleno
chicken stuffed with ham, spinach and cheese, topped with salsa guajillo, rice and beans.

Enchiladas
with portobella mushrooms, onions, cilantro, queso fresco salsa verde served with rice and beans.

Seafood Paella *+$10*
classic Spanish rice with scallops, shrimp, clams, mussels, and peas.

Marinated Skirt Steak *+$10*
with seafood onions served with rice and beans.

DESSERT

Mexican Churros
cinnamon-sugar churros with chocolate sauce.

Pumpkin Flan
classic flan with a rich pumpkin flavor.

Crème Brûlée Cheesecake
creamy cheesecake topped with a caramelized crème brûlée layer.