



\$39 Restaurant Week Menu

APPETIZERS

HOUSE SALAD

*GRAPE TOMATOES , ROASTED CORN,
AVOCADO , QUESO FRESCO, AND
RANCH DRESSING*

BUFFALO BLUE CHEESE MUSSELS

EMPANADAS

*BEEF AND CHICKEN EMPANADAS
DRIZZLED WITH CHIPOTLE AIOLI*

CHORIZO SOUTEED

*WITH ONIONS, PEPPERS, GARLIC
WHITE WINE SAUCE*

COCONUT SHRIMP

*DRIZZLED WITH RASPBERRY
REDUCTION*

SOUP OF THE DAY

ASK YOUR SERVER

FRIED CALAMARI

SERVED WITH MARINARA SAUCE

DESSERTS

MEXICAN CHURROS

COCONUT FLAN

CREME BRULEE CHEESECAKE

ENTREES

ENCHILADAS DE PORTOBELLO MUSHROOMS

*SALSA GUAJILLO, ONIONS, CILANTRO,
QUESO FRESCO, RICE AND BEANS.*

GRILLED SALMON

*WITH LEMON CAPER SAUCE SERVED
WITH RICE AND VEGETABLES*

POLLO ALA PARRILLA

*GRILLED CHICKEN BREAST TOPPED
WITH CHILE GUAJILLO MUSHROOMS
CREAM SAUCE, RICE AND BEANS*

TACOS AL CARBON

(CHICKEN, SHRIMP, OR STEAK)

*SOFT TACOS TOPPED WITH PICO DE
GALLO*

PORK CHOP AL AJILLO

*SERVED WITH POTATOES AND
VEGETABLES*

SEAFOOD PAELLA (+10)

*SHRIMP , SCALLOPS, MUSSELS, CLAMS
WITH YELLOW RICE AND PEAS*

MARINATED SKIRT STEAK (+10)

*TOPPED WITH SAUTEED ONIONS, RICE
AND BEANS*