

NEW YORK AUTHENTIC MEXICAN RESTAURANT WEEK

Monday, September 19th - Saturday, October 1st

GUACAMOLE TASTING

tradicional

tomato, cilantro, onion, chile serrano

mango

pico de gallo, jícama, chipotle

naranja

orange, pico de gallo, chile de árbol & ancho, garlic

CHOICE OF BOTANA OR CEVICHE TASTING

BOTANA TASTING choice of two per table

corn masa quesadillas

one of each with chihuahua-oaxaca cheeses, mahi mahi, shrimp, wild mushrooms, tomatillo salsa, crema fresca

tostadas de hongos

crispy tortilla, wild mushrooms, black bean hash, manchego cheese, tomatillo salsa, epazote crema fresca

flautas

crispy corn rolled tortillas, chicken tinga, black bean purée, tomatillo salsa, crema fresca

queso fundido

baked chihuahua-oaxaca cheeses, corn tortillas
choice of wild mushrooms, rajas, or crumbled chorizo

picadas

crispy corn masa, black bean hash, salsa, crema fresca
choice of chicken, steak, pork, or zucchini

huaraches mexicano*

guajillo corn masa, black bean hash, chipotle shrimp, cabbage, crema fresca, cotija, chorizo verde

CEVICHE TASTING choice of two per table

camarón

shrimp, tomatillo, caramelized pineapple, tomatillo-pineapple broth

dorado

mahi mahi, avocado, tomato, orange-chile de árbol broth

callo

bay scallops, strawberry, tomatillo pico de gallo, key lime-habanero broth, mint

mixto

octopus, shrimp, mahi mahi, jicama, orange, chile guajillo broth

TACO TASTING choice of three per table

pastor

ancho-guajillo rubbed pork, grilled pineapple, chile de árbol salsa

carne

chile guajillo marinated skirt steak, purple potato-poblano salsa, avocado-chive aioli, crispy potatoes, manchego

estilo baja

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pollo

epazote marinated grilled chicken, fava bean-corn pico de gallo, cured onion, salsa negra, crispy beer

pescado

sautéed tilapia, grilled corn, huitlacoche, manchego cheese, tomatillo salsa

carnitas

coca cola braised pork carnitas, cured onion, chile de árbol coleslaw, toasted peanuts

mole

chicken, sweet plantain, mole poblano, crema fresca

veracruzano

grilled red snapper, pickled chiles, roasted tomato salsa, crispy capers

calabacitas

grilled zucchini, black bean hash, cactus pico, tomatillo salsa

rajas

black bean hash, rajas poblanas, crema fresca, cilantro, onion, chile ancho salsa

chilorio de cordero*

three chile marinated lamb, pickled red onion, tomatillo salsa

POSTRE TASTING choice of two per table

flan de cajeta

goat's milk caramel

plátanos con piloncillo

caramelized plantains

tres leches

three milk soaked pound cake

pastel de chocolate

chile ancho spiced chocolate cake

sharing menu \$25 per guest

*indicates special restaurant week dish

mercadito 