



RESTAURANT WEEK MENU 2010 DINNER MENU \$32 PER GUEST

GUACAMOLE choose 3 types of guacamole for the table

tradicional

tomatillo pico de gallo, jalapeño, garlic, key lime, cilantro

mango

jícama, chipotle, pico de gallo

manzana

apple, tomatillo, almonds, habanero

camote

cinnamon spiced sweet potato, roasted jalapeños, toasted pumpkin seeds

mole poblano

plantain, mole poblano, chile serrano, pico de gallo

toreado

sautéed chile serrano, garlic, oregano, tomatillo pico

CEVICHE choose 2 types of ceviche

callo

bay scallops, red apple, tomatillo pico de gallo, key lime-morita broth, mint

camarón

shrimp, tangerine, roasted jalapeños, citrus-guajillo broth

dorado

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

TACOS choose 4 types of tacos for the table

pastor

ancho rubbed pork, grilled pineapple, chile de árbol salsa

carne

rosemary marinated organic skirt steak, potato-rajas-cactus fundido, avocado

estilo baja

beer battered mahi mahi, mexican style coleslaw, chipotle aioli

camarón

shrimp, roasted garlic, chipotle mojo, avocado

pollo

herb marinated chicken, chipotle pickled sweet potato, chipotle salsa, crispy manchego

pescado

tilapia, chile poblano, tomatillo-garlic mojo

carnitas

michoacán style braised berkshire pork, chile de árbol coleslaw, toasted peanuts

mole

sautéed chicken, sweet plantain, mole poblano, crema fresca

hongos

huitlacoche, wild mushrooms, manchego cheese, salsa verde

rajas

black bean hash, chile poblano rajas, crema fresca, crispy potatoes

chorizo

home made chorizo of the day, manchego cheese, roasted tomato-árbol salsa

SIDES choose 1 side for the table

ensalada verde

mixed greens, red cabbage, corn, jícama, queso fresco, chipotle-balsamic vinaigrette

elote mexicano

mexican style corn on the cob

arroz verde

green rice casserole, oaxaca-manchego cheeses

plátanos machos

fried plantains, ginger-jalapeño crema

arroz y frijoles

homestyle rice, black beans

corn pico de gallo

hominy, white & yellow corn, onion, tomato, cilantro

chorizo

homemade spiced crumbled chorizo of the day

rajas

roasted poblano, onion, tomato, crema fresca

frijoles charros

pinto beans, bacon, chorizo

POSTRE choose 1 dessert for the table

torrejas de bolillo

creme anglaise soaked mexican bread, vanilla ice cream, cajeta sauce

ceviche de mango

mango, cinnamon custard, maria cookie crumbs, key lime juice

flan de tres leches

three milk custard, mini pound cakes, guava sauce

flan de coco

coconut custard

flan de cajeta

goat's milk caramel custard

gratuity included on parties of 6 or more