



DINNER MENU

FIRST COURSE

A choice of

CHICKEN CILANTRO SALAD

Grilled Chicken Breast, Avocado, Lettuce, Cilantro, Carrots, Celery, Tortilla Strips and Dressed with a Honey Mustard Poblano Vinaigrette

QUINOA & AVOCADO SALAD

Red Quinoa with Cucumber, Cilantro, Tomato, Onions, Basil and Balsamic Dressing

CEVICHE TOSTADITAS

Fresh Fish and Shrimp Slowly Cooked in Lime Juice with Onion, Tomato and Cilantro on Mini Tostadita Shells with Guacamole.

SECOND COURSE

A choice of

CHILE VERDE de PUERCO

Tender Pork Stewed in a Spicy Tomatillo Sauce.
Served with Rice, Frijoles de la Olla and your choice of Tortillas

SEAFOOD ENCHILADA DOU

A Crab Enchilada and a Shrimp Enchilada. Served with Creamy Guacamole, Sour Cream, Rice and Sautéed Vegetables.

CARNE ASADA with a MOLE ENCHILADA

Grilled Steak Topped with Grilled Onions and Roasted Jalapeno Peppers. Served with a Mole Enchilada, Creamy Guacamole, Rice, Refried Beans and your choice of Tortillas

CARNE ASADA with a MOLE ENCHILADA

Grilled Steak Topped with Grilled Onions and Roasted Jalapeno Peppers. Served with a Mole Enchilada, Creamy Guacamole, Rice, Refried Beans and your choice of Tortillas

DESSERT

A choice of

FLAN

Our Homemade Tres Leche Custard Flan

Churros

Cream Filled Churros, coated in Cinnamon and Sugar, Served with Vanilla Ice Cream

Deep Fried Ice Cream

Vanilla Ice Cream, with a crunchy outer Coating, your choice of Chocolate or Strawberry Toppings

\$29 per/person | Not including tax and gratuity