

SAN DIEGO
Restaurant
Week 
Jan 20-27 | 2019

Café Coyote
Dinner Menu

Choose 1 from each:

Appetizer:

Dips & Chips

Chips with melted cheeses served with chile con queso, chipotle salsa, and salsa cruda.

Coyote Caesar Salad

Crisp romaine lettuce tossed with parmesan cheese, crunchy tortilla strips and a traditional Caesar dressing invented in Tijuana.

Corn in a Cup

Smokey, sweet grilled corn mixed with mayonnaise, Mexican cheese, tajin, and lime.

Entrée:

Famous Old Town Carnitas

Tender pieces of pork slow cooked in Mexico's traditional style.
Served with guacamole, salsa fresca, onions, cilantro, and lime.

Pollo a la Crema

Marinated chicken breast served on a bed of Mexican style rice and topped with jalapeno cream sauce. Served with Mexican style rice and refried beans.

Chicken Chipotle Flautas

Handmade flour tortillas stuffed with shredded chicken, Jack cheese and chipotle chilies.
Topped with chipotle cream sauce and served with sour cream.

Dessert:

Basket of Churros

Fried dough pastry filled with caramel sauce and topped with cinnamon sugar & honey.

Luis' Fried Ice Cream

Vanilla ice cream covered in corn flakes, deep fried and topped with honey, whipped and a cherry.

Mexican Flan

Traditional Mexican custard with caramel sauce made from an old family recipe.