

Restaurant Week

3 Course Mexican Dinner \$30

Beverages, tax, and gratuity are additional.

1st Course – Choose one

CONCHA DE GUACAMOLE

Fresh guacamole sprinkled with cheese in a crispy concha shell.

FIESTA SIDE SALAD

Crisp salad greens chopped tomato, avocado, and black beans with your choice of dressing.

2nd Course – Choose one

CARNITAS MICHUACAN

Served with warm handmade tortillas, guacamole, cilantro, onions, pico de gallo, salsa quemada and refried beans.

CARNE ASADA TAMPIQUENA

Grilled carne asada topped with grilled onion and a mild green chile with a cheese enchilada. Served with guacamole, Mexican rice and refried beans.

TEQUILA LIME SHRIMP

Shrimp sautéed in tequila, lime and butter, with garlic and cilantro, on a bed of arroz Mexicano. Served with black beans and warm tortillas.

ENCHILADAS SUIZAS

Two enchiladas with seasoned shredded chicken and mild green chiles, with salsa verde, cheese and sour cream. Served with Mexican rice and refried beans.

3rd Course – Choose one

Mexican Caramel Flan or Churro & Ice Cream

Custard flan *with* caramel sauce **or** —

A crispy churro sprinkled with cinnamon sugar and served with ice cream.

No substitutions or modifications.



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