



Welcomes Restaurant Week 2022

STARTERS

POZOLE

TRADITIONAL PORK SOUP FROM MEXICO TOPPED WITH HOMINY,
SHREDDED CABBAGE, CILANTRO, ONIONS, FRESH AVOCADO, RADISH AND TORTILLA CHIPS

CESAR SALAD

TRADITIONAL CESAR SALAD GARNISHED WITH CROUTONS
AND PARMESAN CHEESE

ENTREES

CHILENO RELLENO

POBLANO CHILE STUFFED WITH MOZZARELLA CHEESE AND
SERVED WITH RICE, BEANS AND ROASTED TOMATO SAUCE

PECHUGA DE POLLO CON MOLE

8OZ CHICKEN BREAST ACCOMPANIED WITH MOLE OAXAQUEÑO
SERVED WITH RICE, BEANS GARNISHED WITH SESAME SEED

MEDALLONES RANCHEROS

TWO MEDALLIONS (4OZ EACH) OF ANGUS BEEF WITH RANCHERA SAUCE
ACCOMPANIED WITH RICE AND BEANS

DESSERT

**TRES LECHES CAKE OR
TRADITIONAL CHURROS WITH CARMEL**



35 PER PERSON TAX AND GRATUITY NOT INCLUDED