

Restaurant Week

3 Course Mexican Dinner \$35

Beverages, tax, and gratuity are additional. Choose one item from each course.

1st Course

CASA GUADALAJARA APPETIZER

Sample of Muchisimos Beef Taquitos, Chipotle Chicken Taquitos and a cheese quesadilla. Served with salsa quemada and sour cream.

FIESTA GREEN SALAD

Mixed greens, chopped tomato, shredded cheese, black beans and chopped sweet red pepper. Served with cilantro-lime dressing.

ALBONDIGAS SOUP

Traditional casa made meatballs with fresh vegetables in a savory broth.

CHICKEN TORTILLA SOUP

Topped with crisp tortilla strips, fresh cilantro and avocado.

2nd Course

CARNITAS Á LA MICHOACAN

Served with hot tortillas, guacamole, salsa and beans.

GRILLED FISH TACOS

Grilled pescado blanco in soft corn tortillas topped with cabbage and salsa blanca, served with pico de gallo, black beans and cilantro lime fiesta slaw.

CARNE ASADA TAMPIQUEÑA

Grilled tender carne asada topped with grilled onion and roasted mild green chile, accompanied by a cheese enchilada, mexican rice, refried beans, homemade flour tortillas and guacamole.

3rd Course

CARAMEL FLAN

Traditional Mexican style custard with a delicious caramel sauce.

CHURROS *and* ICE CREAM

Golden fried churros dusted with cinnamon sugar and topped with whipped cream.

No substitutions or modifications.



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