

# 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*

#### **STUFFED CHICKEN RELLENOS**

Two poblano chilies filled with grilled chicken, red bell pepper, onions, yellow Italian squash and zucchini, served in jalapeño white sauce and topped with melted jack cheese.

Served with a side of black beans and arroz poblano.

#### **TEQUILA LIME SALMON**

Premium wild Pacific salmon, pan seared and served with Chef Ignacio's tequila lime sauce. Served with achiote seasoned vegetables and chipotle mashed potatoes garnished with sour cream.

#### **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.



CasaGuadalajara.com

