

# Bandini's Restaurant Week

## 3 Course Mexican Dinner \$35

Choose 1 from each course. Beverages, tax, and gratuity are additional.

### 1st Course

#### Two Soft Street Tacos

Two mini corn tortillas with chopped carne asada, sides of chopped onions, cilantro and spicy avocado salsa.

#### Mexican Trio

Our dipping trio consists of fresh guacamole, a cup of jalapeño cheese sauce and a cup of Mexican bean dip made with salsa quemada and melted cheese

#### Fiesta Green Salad

Mixed greens, chopped tomato, shredded cheese, black beans, chopped sweet red pepper, and Cilantro-Lime Dressing.

#### Caesar Salad

Chopped romaine served with avocado, tomato wedges, Caesar dressing and crispy tortilla strips.

#### Ceviche

A classic seafood dish of citrus marinated wild Pacific shrimp, with chopped tomato cilantro, onion, cucumbers, avocado and a bite of serrano. Served with crispy corn tostaditas.

### 2nd Course

#### Carnitas a la Michoacan

Morsels of pork served with guacamole, salsa, frijoles de la olla and fresh hot tortillas.

#### Tequila Lime Shrimp

Pacific wild shrimp sautéed with tequila, lime and butter, seasoned with garlic, crushed chili and cilantro atop arroz amarillo. Served with black beans and hot tortillas.

#### Birria Taco Plate

Tender Beef Birria cooked in our special salsa then served in two corn tortillas with melted jack cheese, chopped onion, cilantro and chicharon. With Mexican rice, refried beans, limes and red birria salsa.

#### Carne Asada and Shrimp Combination

Flame grilled certified angus carne asada and three seasoned jumbo shrimp sautéed with garlic butter and lime. Served on a bed of arroz amarillo with black beans and guacamole.

#### Mole Poblano

*Experience traditional Mexico with our Mole Poblano!* This classic dish features sautéed chicken cooked in our original mole poblano sauce, garnished with fresh onion and toasted sesame seeds. Served alongside Mexican rice, hearty frijoles de la olla and hot tortillas. An authentic taste of Mexico in every bite.

### 3rd Course

**Flan Traditional** Mexican custard with caramel sauce.

**Tres Leches Cake** Light sponge cake in a sweet milk topped with fresh whipped cream and cinnamon.

**Mango Mousse Cake** Mango mousse on sponge cake with mango puree and fresh whipped cream.

### Spirits Upgrades

#### World Famous Margarita

Our traditional 17oz. lime margarita served over the rocks with a rim of salt. 10.00

#### House Mojito

House light rum, lime juice, mint, simple syrup, soda, and a squeeze of lime. 8.00

