

RESTAURANT WEEK

JANUARY 20 – FEBRUARY 12
3 COURSES | 45.00PP
YOUR SELECTION PER COURSE

ENTRADAS

SHRIMP & CALAMARI ^{D,S}

al ajillo style - garlic - guajillo chili - charred lemon - chips

BIRRIA TACOS ^D

adobo-braised beef - costra cheese - onion - cilantro
avocado salsa - corn tortilla

TORTILLA SOUP ^D

pulled chicken - avocado - crema fresca - crispy tortilla

ESPECIALIDADES

CHICKEN PIBIL

achiote-marinated chicken breast - pinto bean purée
pickled onion

BRAISED SHORT RIBS ^{G,N,S}

plantain purée - heirloom carrot - mezcal mole sauce

VEGETABLE ENCHILADA ^{D,V}

corn tortilla - queso fresco - crema fresca - calabacita
bell pepper sauce

POSTRES

CHOCO FLAN ^{D,N,V}

caramel flan - chocolate cake - cajeta sauce
caramelized pecan



EXECUTIVE CHEF DAVID GONZALEZ

(D) CONTAINS DAIRY - (G) CONTAINS GLUTEN - (N) CONTAINS NUTS - (S) CONTAINS SHELLFISH
(VG) VEGAN - (V) VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



BY CHEF RICHARD SANDOVAL