



Restaurant Week Dinner Prix Fixe
3 Courses | 45 | Your Selection Per Course

Entradas

Camarones al Ajillo, sautéed shrimp, garlic, guajillo chili, charred lemon, chips D,S
Tinga Tostadas, chipotle pulled chicken, black bean purée, crema fresca, cotija cheese D
Huarache, mushrooms corn flat bread, epazote, queso fresco D,V

Especialidades

Pechuga Adobada, marinade chicken, roasted corn pico de gallo, huitlacoche dumpling, cilantro pesto, cotija cheese D,G
Tamarind Pork Tenderloin, roasted corn purée, pipian mole, baby squash D
Enchiladas, sautéed vegetables, black bean purée, tomatillo salsa, queso fresco, crema, pickled red onion D,V

Postres

Flan de Coco, coconut milk, blueberry sauce, coconut gelato D,V
Seasonal Sorbet VG & Ice Cream D,V

G contains gluten | V vegetarian | D contains dairy | S contain shellfish | N contain nuts | VG vegan *consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness