

CASA FELIX

SUMMER RESTAURANT WEEK

THREE COURSE DINNER | \$45PP

Choice of One Appetizer, One Entrée, & One Dessert

FIRST COURSE

Tuna Tostada

Sushi-grade tuna, avocado purée, chile-lime aioli, pickled red onion, crispy corn tostada

Roasted Beet & Citrus Salad

Baby arugula, orange segments, queso fresco, toasted pumpkin seeds, mezcal-citrus vinaigrette

Chicken Tinga Sope

Handmade masa sope, chipotle-braised chicken, black bean purée, crema, cotija, cilantro

Esquites

Charred sweet corn, chile-lime crema, cotija cheese, epazote, toasted chile powder

SECOND COURSE

Mole Negro Chicken

Slow-roasted chicken, Oaxacan black mole, sesame seeds, Mexican rice, seasonal vegetables

Grilled Branzino a la Talla

Chile-marinated branzino, roasted tomato salsa, herb salad, lime, crispy potatoes

Short Rib Barbacoa Tacos

Braised short rib, handmade corn tortillas, salsa verde cruda, pickled onions, consommé

Mushroom & Poblano Enchiladas

Roasted mushrooms, poblano peppers, salsa verde, Oaxaca cheese, crema, queso fresco

THIRD COURSE

Tres Leches Cake

Vanilla sponge cake, three-milk soak, whipped cream, cinnamon

Chocolate Tamal

Warm chocolate masa tamal, Mexican chocolate sauce, toasted sesame

Churros

Cinnamon-sugar churros, dulce de leche, Mexican chocolate dipping sauce

vg = Vegetarian v = Vegan gf = Gluten Free
n = Contains Nuts p = Contains Pork

CASA FELIX

SUMMER RESTAURANT WEEK

TWO COURSE BRUNCH | \$30PP

Choice of First Course & One Brunch Entrée

FIRST COURSE

Esquites

Charred sweet corn, chile-lime crema, cotija cheese, epazote, toasted chile powder

Avocado Tostada

Crispy corn tostada, avocado, pickled red onion, salsa macha, queso fresco

Seasonal Fruit

Mango, pineapple, berries, lime, chile salt, mint

Chicken Tinga Sope

Handmade masa sope, chipotle-braised chicken, black bean purée, crema, cotija

BRUNCH ENTRÉE

Chilaquiles Verdes

Crispy tortilla chips, salsa verde, crema, queso fresco, pickled onion, sunny-side egg

Huevos Rancheros

Two eggs, crispy corn tortillas, ranchero salsa, black beans, avocado, queso fresco

Breakfast Tacos

Scrambled eggs, Oaxaca cheese, chorizo or mushrooms, salsa roja, warm corn tortillas

Mole Negro Chicken Enchiladas

Pulled chicken, Oaxacan black mole, sesame seeds, crema, queso fresco

Birria Benedict

Braised short rib birria, poached eggs, English muffin, chile hollandaise, breakfast potatoes

ADD THIRD COURSE +12

Tres Leches Cake

Vanilla sponge cake, three-milk soak, whipped cream, cinnamon

Churros

Cinnamon-sugar churros, dulce de leche, Mexican chocolate dipping sauce

vg = Vegetarian v = Vegan gf = Gluten Free
n = Contains Nuts p = Contains Pork