

RESTAURANT

WINTER 2011 WEEK

January 17-30



MEXICAN DINNER

for only **\$35.11**

INTRODUCING NEW VEGETARIAN DISHES FROM OUR 2011 SPRING MENU!

ENTRADAS (APPETIZERS)

MOLLETES

- Bread topped with black bean puree and *queso fresco*
(You can add rumbled house-made pork belly chorizo, no extra charge)

CEVICHE AL COCO

- Red snapper marinated in coconut juice lime zest cilantro and a dash of *chile habanero*.

NOPAL ASADO

- Cactus paddle with melted Oaxacan and Gorgonzola cheese on a rustic tortilla and *salsa verde*.

PLATOS FUERTES (ENTREES)

PATO MANCHAMANTELES

- Slow roasted quarter duck in a hibiscus and dried fruit mole.

CHILES RELLENOS

- Traditional recipe: Two poblano peppers, one stuffed with *picadillo* (grass feed ground beef) and one with Oaxacan cheese topped with tomato sauce; accompanied by Mexican rice and sweet plantain.

QUESADILLA DE HONGOS

- Four types of mushrooms (portobello, hitake, cremini, honshimeji) sautéed with *epazote* leaves and Oaxacan cheese. Served with fresh-made pomegranate guacamole and salsa.

POSTRES (DESSERTS)

PUDIN DE AMARANTO

- Warm bread pudding served with vanilla ice cream and amaranth.

COCO Y DATILES

- Stuffed dates with rum served with a sweet coconut warm *tamale* and a coconut ice cream.

BEBIDAS ESPECIALES (SIGNATURE DRINKS)

FRESCO DE ALBAHACA

- Fresh basil muddled Mojito with *Mezcal joven* & a splash of grapefruit soda

HORCHATA VIRGEN (NON-ALCOHOLIC)

- Home-made *horchata* topped with prickly pear granite. Simply refreshing!