



# RESTAURANT WEEK

## JANUARY 13-19 \$35

### FIRST COURSE

#### CABBAGE SALAD

salsa verde & almonds

#### BRUSSELS SPROUTS

bacon, jalapeno & lemon

#### FLUKE CEVICHE

sweet potato, ginger leche de tigre & crunchy corn

#### SALMON CEVICHE

pepitas, avocado & lemon aioli

### SECOND COURSE

#### MUSSELS & CHORIZO

charred scallions & grilled bread

#### WILD MUSHROOM QUESADILLA

roasted corn salsa

#### PEQUEÑO QUESO FUNDIDO

three cheese, chiles & onions

#### ROASTED CAULIFLOWER

cotija cheese, chipotle aioli & crunchy favas

### THIRD COURSE

#### CHICKEN TINGA TACOS

red onion, cotija & cilantro

#### PORTOBELLA & SQUASH TACOS

black beans & corn salsa

#### CRISPY FISH TACOS

fresno, cabbage & chipotle

#### SPICY PORK TACOS

cucumber & salsa verde

### UPGRADED EXPERIENCE

#### \$10 ADDITION

##### FLAT IRON STEAK

fajita style, rice and beans & warm tortillas

##### BURGER EN FUEGO

peppers, onions, nacho cheese & bacon

##### RED SNAPPER

roasted squash, cherry tomato & salsa verde

##### TICO ROAST CHICKEN

spaghetti squash, chili, watercress & pomegranate

### DESSERTS

#### BLOOD ORANGE TART

vanilla meringue

#### DULCE CHIP COOKIES & MILK

two dulce chip cookies & milk

#### CHURROS

dulce cream

We ask the entire table to participate  
in the Restaurant Week menu