



DINE DOWNTOWN
JULY 21 - JULY 31, 2022
\$30 PER PERSON

FIRST COURSE

CAESAR SALAD (V)

Romaine, tortilla strips, Oaxacan cheese and a homemade caesar dressing.

TORTILLA SOUP

Chicken, chipotle, tomatoes, onions with corn tortillas strips and avocado.

SECOND COURSE

POLLO AL HORNO

Roasted airline chicken, rice, broccolini, carrots, and orange-rum sauce.

LEMON PEPPER SALMON

Farm-raised salmon, squash, broccolini, rice, epazote and herb butter sauce.

GREEN VEGAN ENCHILADAS (V)

Tomatillo sauce, vegan cheese topped with sautéed veggies and onions.

DESSERT

TRES LECHES CAKE

Sponge cake soaked in milk, creamy mousse, cocoa dust and strawberries.

PLATANOS

Fried plantains, sweet condensed milk, vanilla ice cream and mazapan dust.

Beverage, tax and gratuity not included.
Some restrictions may apply - No split items with this menu.
(V) Vegetarian