

# CENTER CITY DISTRICT RESTAURANT WEEK

*Dinner*  
TEQUILAS  
ALTA COCINA • EST 1986

## *Entremeses -Appetizers*

### ENSALADA CESAR

Our Caesar salad features romaine lettuce tossed with a dressing of olive oil, lemon juice, dijon, garlic and anchovies, topped with seasoned croutons and shaved parmesan cheese.

### SOPA DE TORTILLA\*

Very traditional Mexican soup offers a combination of chiles, queso fresco, tomato, epazote & corn tortilla, in a tomato based broth. Served with or without chicken.

### TAQUITOS DE POLLO

Corn tortillas are stuffed with chicken, deep fried and topped with a roasted tomato salsa, fresh crème and lightly sprinkled with queso fresco.

## *Platos Fuerte – Main Courses*

### ENCHILADAS PLAYA

Flour tortillas stuffed with crabmeat, lobster, shrimp and bell peppers, topped with melted Chihuahua cheese, finished with creamy sauces of chipotle and poblano peppers.

### PESCADO AL MANGO

Grouper filet is lightly breaded and grilled, stuffed with guacamole, covered with a mango and ginger sauce.

### MAR Y TIERRA

Grilled Jumbo shrimp is smothered in a sauce of tequila, lime, butter and garlic, accompanied by a rib eye steak served in a tangy chorizo sauce.

### COCHINITA PIBIL

Pork tenderloin marinated with mayan spices, achiote and oranges, wrapped in banana leaves, slow baked and pulled. Served alongside rice and whole black beans.

### PLATO VEGETARIANO \*

Combination of a stuffed poblano pepper topped with pesto and a corn enchilada stuffed with vegetables or cheese in a mild red sauce accompanied by rice and frijoles.

## *Postres -Dessert*

### CHOCOLATE MOUSSE

Smooth chocolaty velvet mousse cake, with a soft ladyfingers housing

### TRES LECHES

A vanilla sponge cake infused with almonds, soaking up a three milk sauce,

### FLAN

Traditional spongy crème caramel custard,

*\*Selections can be made without meat. - A serving of chips and salsa is complimentary, additional servings will be billed.*