

CENTER CITY DISTRICT RESTAURANT WEEK

TEQUILAS
DINNER

Entremeses -Appetizers

CEVICHE DE CAMARON Y PESCADO

Fresh tilapia and shrimp bathed in lime with cilantro, onions, tomato & hints of serrano pepper, topped with slices of avocado.

SOPA DE TORTILLA*

A combination of chiles, queso fresco, tomato, epazote & tortilla. Served with or without chicken.

EMPANADAS*

Handmade corn pockets, filled with the freshest ingredients selected each day by our chef.

Plato Fuerte -Entrees

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

Pulled pork tenderloin is wrapped in banana leaves and slow cooked with citrus and mayan spices, served alongside rice, refried beans and plantains.

CHILES RELLENOS *

Poblano peppers are breaded and stuffed with red quinoa, vegetables and cheese, served in a traditional roasted tomato sauce.

Postre -Dessert

TRES LECHES

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

FLAN

Traditional creme caramel custard.

CHOCOLATE MOUSSE

Smooth chocolaty mousse cake, with a spongy ladyfingers housing.

**Selections can be made without meat*

A serving of chips and salsa is complimentary, additional servings will be billed.