

CENTER CITY DISTRICT



RESTAURANT WEEK

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

EMPANADAS *

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

SOPA DE TORTILLA *

The perfect combination of chiles, tomato, epazote, queso fresco and tortilla. A most traditional Mexican soup. Can be served with or without chicken.

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 mango and ginger sauce.

MAR Y TIERRA

Grilled Jumbo shrimp is smothered in a sauce of tequila, lime, butter and garlic, accompanied by a filet mignon that is spiked with serrano pepper and served with a tropical tamarind sauce.

COCHINITA PIBIL

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

*** CHILES RELLENOS**

Poblano peppers are breaded and stuffed with 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 crème caramel custard.

CHOCOLATE MOUSSE

Smooth chocolate mousse cake.

- *Selections can be made with no meat*