

DINNER PRIX FIXE MENU

FAMILY STYLE APPETIZERS

TO SHARE

GUACAMOLE EL TRADICIONAL

*Diced tomato, diced onion, cilantro, jalapeno, fresh lime juice
choose the degree of spiciness you want: mild, medium or spicy*

CEVICHE VUELVE A LA VIDA

*Mixed ceviche, shrimp, mahi mahi, mussels, calamari, salsa bruja (dried chiles, herbs,
spices, vinegar) diced tomato, red onion, cilantro, avocado, olive oil, served with corn chips*

CHIPOTLE CHICKEN TINGA EMPANADAS

Chihuahua cheese, lettuce, queso fresco, sour cream, avocado jalapeno cream salsa

SHORT RIBS ROPA VIEJA EMPANADAS

*Chihuahua cheese, shredded lettuce, queso fresco, sour cream, radishes, avocado
jalapeno sauce*

ZUCCHINI STEW EMPANADAS

*Roasted tomato roasted pepper vegan and vegetarian, queso fresco, sour
cream*

ENTREES

CHOOSE 1

BARBACOA DEL PUEBLO FOR 2

*12 oz brisket baked 10 hours in banana leaves, mexican spices, dried chiles, mexican beer,
served with 2 house salsas, chicharron guacamole, charro beans, red rice, hand made
tortillas from the grill (served table side)*

8 OZ CHURRASCO AL CAFÉ

*Café marinated churrasco, bacon brussel sprouts, garlic roasted potatoes, café chile
piquin chimichurri*

CHICKEN CARNITAS

*Pan seared crispy skin Chicken breast, crispy leg confit cilantro rice, mexican oaxacan
chocolate mole negro*

6 OZ SALMON A LA VERECRUZANA

*Roasted pepper and tomato lobster sauce, jalapeno, olives, grilled asparagus, jasmine
rice*

DESSERT

CHEF'S SELECTION

Prix Fixe \$55.00 Per Person

Tax & Gratuity not included

