

chef's lunch

featuring authentic and
regionally-inspired specials

2 COURSES \$20

available Monday - Friday

STARTERS

choose one

SOPA DE COLIFLOR

Cauliflower soup with bacon
and green onions

DÚO DE SOPES

Corn sopes topped with chicken tinga
with mole and shrimp guajillo

ENTRÉES

choose one

TACOS DE ALAMBRE DE CARNE

Steak a la plancha, rajas, bacon and
queso Chihuahua. With chile de árbol
salsa, onion and cilantro

ALAMBRE DE POLLO

Marinated chicken skewers over wild mushroom
rice. Served with salsa mestiza and salsa verde

TORTA CUBANO

Ham and roasted pork sandwich on a
crispy roll with queso, pickled jalapeño
and salsa verde mustard

DESSERTS TO STAY OR TO GO

finish lunch with dessert or take one to go \$5

CHURROS

Hot Mexican doughnuts dusted with sugar
and cinnamon. Served with dark chocolate and
raspberry-guajillo dipping sauces

PUDÍN DE PAN CON CHOCOLATE

Warm bread pudding with ice cream
and chunks of Mexican chocolate

¡VAMONOS!

