

# chef's lunch

featuring authentic and  
regionally-inspired specials

**2 COURSES \$20**  
available Monday - Friday

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## STARTERS

choose one

### POZOLE VERDE

Traditional Mexican soup with hominy,  
chile, roasted garlic and braised pork

### CÓCTEL DE CAMARONES A LA VERACRUZANA

A classic shrimp cocktail from  
Veracruz served with avocado, tomato,  
onion, cucumber and cilantro in a  
passionfruit cocktail sauce

## ENTRÉES

choose one

### HAMBURGUESA DE CHORIZO

Beef and chorizo burger with Oaxaca  
and Chihuahua cheeses, pickled onions  
and jalapeño, served with yuca fries  
and Oaxaca ketchup

### ENSALADA DE FRIJOLE Y MANÍ CON CAMARONES

Romaine and frisée tossed in chipotle  
peanut dressing with shrimp, corn, black  
beans, spiced nuts, orange and crispy tortilla

### ENCHILADAS SUIZAS CON HONGOS

Roasted mushrooms with tinga, cilantro,  
onion and melted Chihuahua cheese

## DESSERT TO STAY OR TO GO

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

### ESPRESSO FLAN

Vanilla flan infused with espresso

**¡VAMONOS!**

