

chef's lunch

featuring authentic and
regionally-inspired specials

2 COURSES \$20
available Monday - Friday

STARTERS

choose one

EMPANADAS DE CAMOTE

Corn and sesame empanadas stuffed
with sweet potato, peas and spiced pecans.
Served with chipotle mayonnaise

ENSALADA DE BETABEL Y JICAMA

Roasted sliced beets, jicama and
avocado with orange supremes and mixed
greens tossed with serrano pepper, garlic
and citrus dressing

ENTRÉES

choose one

CEMITA

Breaded chicken breast sandwich with
Oaxaca cheese and salsa verde, served
with yuca fries and pasilla ketchup

MEJILLONES COCIDO

Guajillo-tequila braised mussels,
dried chiles, preserved lime
and red potatoes

ALAMBRE DE CARNE TACOS

Steak a la plancha, poblano rajas, smoked
bacon and queso Chihuahua. Topped with
chile de árbol salsa,
onion and cilantro

DESSERT TO STAY OR TO GO

finish lunch with one of our authentic desserts
or take one to go \$5

TRES LECHES

CHURROS

FLAN DE ROSA

PASTEL DE CHOCOLATE MEXICANO

