

chef's dinner

featuring authentic and
regionally-inspired specials

2 COURSES \$20

available Sunday - Thursday, 4-7pm

STARTERS

choose one

POZOLE ROJO

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

EL JEFE TACOS

Crispy mini tacos with white fish,
sweet potato, aji amarillo, bacon
and pickled red onion

ENTRÉES

choose one

ENCHILADAS SUIZAS CON HONGOS

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

ARRACHERA CON CAMARONES

Braised sirloin and shrimp with queso
fresco, chipotle and lime. Served with
corn tortillas

PESCADO A LA MARIPOSA

Pan-seared fish with red pepper habanero
salsa, served with shaved asparagus salad

DESSERT TO STAY OR TO GO

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

MEXICAN COOKIES & MILK

House made chocolate and pomegranate
cookies, served with Horchata, a creamy
authentic beverage made with milk,
rice, vanilla and cinnamon

