

Summer Restaurant Week

Dinner \$42

Choice of one from each course

ANTOJITOS

SANDIA SALAD

watermelon, jicama, toasted pepitas, mint, papaya grapefruit emulsion, cotija cheese, citrus-honey vinaigrette, ancho dust

TAMAL DUMPLINGS

Mexican meatball stuffed tamal dumplings, pasilla oaxaca salsa, chive oil, pickled jalapeño, vinegar, scallions

SOPA DE TORTILLA

flor de calabaza, chicken broth, baby squash, sweet fire-roasted corn, epazote, poblano chilies, crispy tortilla threads

PLATOS FUERTES

vegetarian option
available upon request

PAN-ROASTED FREE RANGE CHICKEN

boneless recado rojo marinated chicken breast, poblano aji verde, mole amarillo, Papaloapan yucca fries

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, queso menonita, crema, mole poblano, salsa verde, sesame

PAN-SEARED LOCAL ATLANTIC SALMON A LA PLANCHA

braised kale and poblano chili verde, epazote crema, radish, cilantro, lime

DULCES

MEXICAN KEY LIME TART

market mixed berry compote, coconut sorbet (whipped cream option available)

DARK CHOCOLATE PUDDING

oreo cookie crumble, salted caramel ice cream