

Summer Restaurant Week

Lunch \$26

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

SKILLET CHIMICHANGA

cast-iron cooked chimichanga stuffed with al pastor pork, Mexican cheeses, borracho beans, topped with crema, pico de gallo and chicharrón

DOS ENCHILADAS

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

TACO DUO

pollo and carnitas taco served with rice and beans

DULCES

MEXICAN KEY LIME TART

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