

# RESTAURANT WEEK

**JULY 22 – AUGUST 18**

**3 COURSES | 45.00PP**

**YOUR SELECTION PER COURSE**

## BOTANAS

**TACOS DE PULPO AL PASTOR <sup>S</sup>**

achiote octopus marinade - grilled pineapple  
onion - cilantro - salsa verde

**MAHI MAHI CEVICHE\***

spicy tomato - onion - cilantro - avocado

**HUARACHE DE HONGOS <sup>D,V</sup>**

corn tortilla huarache - wild mushroom huitlacoche  
black bean purée - goat cheese - salsa verde

## ESPECIALIDADES

**CHILI-CRUSTED TUNA\* <sup>D</sup>**

sweet potato purée - cucumber-jicama salad  
fresno pepper-mango salsa

**PECHUGA ADOBADA <sup>D</sup>**

roasted corn pico de gallo - huitlacoche dumpling  
cilantro pesto - cotija

**ENCHILADAS VEGETARIANAS <sup>D,V</sup>**

corn tortilla - queso fresco - crema fresca  
calabacitas - red bell pepper sauce

## POSTRES

**FLAN DE COCO <sup>D,V</sup>**

coconut milk - blueberry sauce - fruit

**SORBET & ICE CREAM <sup>D,V</sup>**

seasonal flavors

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EXECUTIVE CHEF DAVID GONZALEZ

(D) DAIRY - (G) GLUTEN - (N) NUTS - (S) SHELLFISH - (VG) VEGAN - (V) VEGETARIAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



BY CHEF RICHARD SANDOVAL