

RESTAURANT WEEK MENU

Lunch \$25 includes your Choice of an Appetizer , Entree & Dessert

APPETIZERS

Fried Calamari

Aji Amarillo Aioli, Serrano Sauce & Pickled Red Onions.

*Ceviche Clasico

Red Onions, Cilantro, Rocoto, Lime juice & Toasted Corn.

Cesar Salad

Baby Arugula, Manchego Cheese & Bread.

Empanadas

Beef Picadillo, Cheese & Chimichurri Sauce.

LUNCH ENTREE SELECTIONS (CHOOSE ONE)

*Blackened Salmon

Jalapeño Corn Succotash + Sautéed Spinach.

Chicken Skillet

Grilled Chicken, Grilled Onions, Rice, Beans, Guacamole, Sour Cream, & Tortillas.

Birria Tacos

Slow Braised Beef, Chihuahua Cheese, Broth, Cilantro, Onions.

Michoacán-Style Carnitas

Slow braised pork, Cilantro, Jalapeños en Vinagre, Beans & Tortillas.

Camarones A la Diabla

Grilled Shrimp, Chipotle Sauce, Rice & Beans.

Crispy Baja Fish Tacos

Mahi Mahi, Cabbage, Morita Aioli, Guacamole, Pico de Gallo & Cilantro.

Blackened Shrimp Tacos

Guacamole, Pico de Gallo, Chile de Árbol Aioli & Cilantro.

Enchiladas Divorciadas

Slow Braised Beef, Braised Chicken, Red & Green Sauce.

Shrimp Salad

Baby Arugula, Cherry Tomato, Avocado & Cilantro-Lime Vinaigrette.

Hamburger

Bacon, Chipotle Aioli, Pepper Jack Cheese, Lettuce, Tomato & Habanero Jam.

DESSERT (CHOOSE ONE)

Flan

Vanilla Ice Cream

PLEASE, NO SUBSTITUTIONS OR SHARING.

(*) Consuming RAW or UNDERCOOKED Meat, Poultry, Fish, Shellfish or Eggs May Increase Your Risk of Food-borne illness especially if you have Certain Medical Condition.

20% IS ADDED TO BILLS AS GRATUITY FOR SERVICES STAFF ONLY