

OMETEO

Restaurant Week Brunch

\$35 PER GUEST

Select one dish from each section.

APPETIZERS

VUELVE A LA VIDA

Gulf Shrimp, Cóctel, Chile Morita, Avocado,
Fried Saltines

FLAUTAS AHOGADAS 2 EACH

Crispy Heirloom Corn Masa, Chicken Tinga,
Salsa Tomate, Salsa Verde

CAESAR SALAD

Chile de Arbol, Pico de Gallo, Masa Chicharrón, Manchego, Anchovies

SWEET KISS CANTALOUPE GAZPACHO

Poached Shrimp, Local Peach and Apricot,
Jicama, Tomatillo

LOS FUERTES

HUEVOS RANCHEROS DIVORCIADOS

Crispy Tortilla, Refritos, Chorizo Verde, Queso
Oaxaca, Sunny Side Up Egg, Salsa Verde, Chile Colorado

SKILLET PANCAKE

Agave, Apple Preserves, Candied Pecans

QUESADILLA MACHETE

Heirloom Blue Corn Tortilla, Queso Oaxaca,
Rajas, Pico de Gallo Verde, Crema

→ Add Matamoros Steak

→ Add Chicken Tinga

→ Add Chayote & Mushroom Mix

ENCHILADAS 3 ENCHILADAS

Choose One Filling

→ Braised Chicken, Salsa Verde

→ Hongos, Chile Colorado

→ Braised Pork, Chile Colorado

DESSERT

TRES LECHEs CAKE

Dulce De Leche, Cinnamon Mascarpone
Mousse, Pico de Frutas

FLAN DE VANILLA

Caramel Poached Apples, Spiced Waffle Cookie

HOUSE HELADOS Y SORBETES

Daily Selections

