

OMETEO

Restaurant Week Lunch **\$35**
Select one dish from each section.

APPETIZERS

VUELVE A LA VIDA

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

FLAUTAS AHOGADAS

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

CAESAR SALAD

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

PEACH-MELON GAZPACHO

Local Peaches and Apricots, Sweet Kiss Cantaloupe, Tomatillo-Jicama Pico

LOS FUERTES

MATAMOROS TACOS 2 TACOS

Ribeye Bistec, Roasted Jalapeño, Spring Onion & Poblano, Salsa Verde Cruda, Cotija

PESCADO TACOS 2 TACOS

Crispy Fried Hake, Chipotle Mayonesa, Cabbage Slaw, Sesame Salsa Macha

TACOS DE VERDURAS..... 2 TACOS

Chayote and Mushroom Mix, Guacamole, Queso Cotija, Salsa Verde

QUESADILLA MACHETE

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

→ Add Chorizo Verde +\$4

→ Add Chicken Tinga +\$4

→ Add Squash +\$4

TEX MEX SMASH BURGER

Double Stack Patties, Griddled Onions & Jalapeños, Pepper Jack, Habanero Mustard, Chile Toreado Mayo, Fries

DESSERT

TRES LECHEs CAKE

Dulce De Leche, Cinamon Mascarpone Mousse, Pico De Frutas

FLAN DE VANILLA

Caramel Poached Apples, Spiced Waffle Cookie

HOUSE HELADOS Y SORBETES

Daily Selections

OMETEO



Restaurant Week Drinks

MARGARITAS

OMETEO MARGARITA.....\$10
Tequila, Orange Liqueur, Lime, Salt

DOBLE CHILE.....\$10
Tequila, Genepy, Fuji Apple, Chile Poblano,
Chile Morita, Lime

QUAVA & HIBISCUS.....\$10
Tequila, Mezcal, Orange Liqueur,
Tropical Hibiscus Syrup, Lime, Hibiscus Salt

*Warm
Mexican
Atole*

• \$7 •

milk, piloncillo, cinnamon, maíz azul

for an extra touch of warmth
tequila reposado + \$8

VINO

CHENIN BLANC.....\$11 • \$48
Monte Xanic, Baja California, Mexico

CABERNET SAUVIGNON \$12 • \$54
Santo Tomas, Baja California, Mexico

GARNACHA BLANCO\$48
Goros, Navarra, Spain

MONASTRELL..... \$48
Elene Paraje, Jumilla, Spain

PRIORAT.....\$62
La Cartuja, Priorat, Spain



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