



— COCINA MEXICANA —

## Restaurant Week Winter Menu

(January 27<sup>th</sup> – February 2<sup>nd</sup>)

\$40 per person

### First Course

(Choice of)

#### **Roasted Cauliflower Soup (D)**

Crema, Poblano Peppers, Chipotle Aioli

#### **Shrimp Ceviche (GF)**

Chipotle, Smoked Peppers, Tomato, Lime, Corn

#### **Traditional Guacamole (GF)**

Tomato, Cilantro, Jalapeño, Onion

#### **Jicama Salad (V)**

Red Chile Orange Vinaigrette, Avocado, Watermelon, Grapefruit, Arugula

### Main course

(Choice of)

#### **Pan Seared Salmon (G)**

Chile Honey Glaze, Yellow Rice, Sauteed Carrots, Zucchini, Mushrooms

#### **Carne A La Parrilla**

Terres Major, Chipotle Corn on The Cob, Grilled Avocado

#### **Mix & Match Enchiladas**

(Choose 3: Pollo, Carne, Shrimp or Cheese)

Yellow Rice, Black Beans, Sour Cream, Queso Fresco, Onions

#### **Chile Relleno (V)**

Cauliflower, Corn, Brussel Sprouts, Mushrooms, Queso, Smoked Chile, White Truffle Sauce

#### **MX Chipotle Pasta**

Corn Pasta, Mussels, Shrimp, Chorizo, Chipotle Cream

### Sides

#### Dessert

**Flan Con Espresso (GF)**

**Churros Con Caramelo (P)**

**Rosemary Tres Leches**

**Lemongrass Rice 8**

**Black Beans & Smoked Chiles 7**

**Cilantro Brussel Sprouts (P) 9**

**Grilled Avocado & Pico De Gallo 8**

**Corn On the Cob 7**