



techo palma

Restaurant Week Dinner Menu

3 course \$40 | 4 course \$55

First Course - *Choice of one*

Jalapeños Rellenos

Mexican chorizo, asadero cheese, curried tempura

Gazpacho de fresas

Plum tomatoes, cucumbers, strawberries, serrano peppers, EVOO, sourdough croutons

Second Course - *Choice of one*

Aguachile de dorada

Raw sea bream, cucumber, lime, serrano pepper, charred avocado, cilantro

Carpaccio de sandía

Watermelon carpaccio, goat cheese, watercress, macadamia, chile de árbol vinaigrette

Third Course - *Choice of one*

Chicharrón con salsa de tamarindo

Slow cooked + fried pork belly, charred corn, tamarindo sauce, epazote

Frito mixto de pescado

Calamari, hake, shrimp, habanero aioli, lime wedge

Roasted Carrot Tostada

Housemade tostada, fire roasted carrots, creamy black beans, charred avocado, harissa glaze, cotija

Forth Course - *Choice of one*

Semifredo de Coco

Coconut mousse ice cream, pineapple granita, lime zest, agave

Mexican Chocolate Mousse

Dark chocolate mousse, mascarpone whipped creme, anchochile, pistachio, tajín

Churros

Golden fried pastry dusted with cinnamon sugar, served with dulce de leche + chocolate sauce

Restaurant Week Brunch Menu

3 course \$35

First Course - *Choice of one*

Jalapeños Rellenos

Mexican chorizo, asadero cheese, curried tempura

Huevos rellenos

Spicy deviled egg, fresno pepper, furikake

Ensalada de cítrico

Orange segments, baby gem, mint, sunflower seeds, pickles, citrus vinaigrette

Second Course - *Choice of one*

Tortilla de patatas

Spicy red sauce, pico de gallo, sour cream, cotija, any style eggs

Chilaquiles

Spicy red sauce, pico de gallo, sour cream, cotija, any style eggs

Tostada de chicharrón

Black beans, pickled onions, chile de árbol, any style eggs

Third Course - *Choice of one*

Torrijas

Brioche, agave, coconut sorbet, charred pineapple

Mexican Chocolate Mousse

Dark chocolate mousse, mascarpone whipped creme, anchochile, pistachio, tajín

Please note: Our Restaurant Week selection requires participation from the entire party

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs significantly increases your risk of foodborne illness.

An 18% tip has been included on checks of 5 or more guests, paid directly to those who served you.
The 4% service charge pays the DC Fair Wage to all. You may request to change or add additional tip.

Cócteles

HOUSE SIGNATURES

Bicycle Thief	14
El Jimador Blanco Tequila, Campari, grapefruit, banana brandy, soda	
El Padrino	16
Illegal Reposado, hazelnut, Ramazzotti, guajillo bitters	
Jarritos, Fully Loaded	15
El Jimador Blanco Tequila, Jarritos mandarin, raspberry-hibiscus foam, salt	
Horchata F*ck Up	14
Evan Williams Bourbon, rice, peanut, pandan, oat milk	
Akumal	16
El Jimador Blanco Tequila, smoked pineapple, mango, Ancho Reyes, poblano honey	
Coco Daq	15
Planteray Coco Rum, pandan, fino sherry, shaved coconut, lime	
Mr. Pepino	15
Gordon's Gin, cucumber, lime leaf cordial, black lime, soda	

MARGARITAS

El Clásico	14
El Jimador Blanco Tequila, triple sec, fresh lime, saline	
El Avanzado	17
Casamigos Reposado, curaçao, fresh lime, saline	
El VIP	19
Small-batch Casamigos Añejo, orange curaçao, fresh lime, saline	

Sin Alcohol

MOCKTAILS

Horchata PG	8
Creamy cinnamon-rice refresher	
Jazzy Jarritos	7
Mandarin Jarritos, salted raspberry-hibiscus foam	
Ginger Snap	7
Ginger, soda, summertime watermelon puree	

Brunch Beverages

Bottomless is limited to 90 minutes per table and requires purchase of a food item per person. Please drink responsibly.

Bottomless Mimosas	30 / person
Select orange, grapefruit, or pineapple juice	
Bottomless Margaritas	45 / person
Add Chinola passion fruit, mango, or watermelon +5	

Cervezas

BEER + SELTZERS

Pacifico	8
Mexican lager	
Modelo Negra	8
Vienna-style lager	
Corona Light	7
Mexican lager	
Corona N/A	6
Non-alcoholic Mexican lager	
Monopolio IPA	9
Citrus-forward IPA	
Ketel One Botanical Spritz	9
Crisp sparkling hard seltzer	

Wine

WHITE

Yllera Verdejo	13 52
Bright Spanish white — citrus, herbal	
Emmolo Sauvignon Blanc	14 52
Tropical fruit-driven white, crisp acidity	

RED

Andeluna Malbec	14 54
Rich Argentine red — dark fruit, smooth tannin	
Vandea Garnacha	13 48
Medium-bodied Spanish red — berry and spice	

SPARKLING / ROSÉ

Silver Myn Rosé	13 48
Dry, fresh strawberry, floral notes	
True Colors Sparkling	14 55
Crisp sparkling — clean mineral finish	
Veuve Clicquot Brut	24 110
Crisp sparkling — citrus, white fruit, creamy finish	

Margarita Pitcher	55
Add Chinola passion fruit, mango, or watermelon +5	
Bloody Maria	14 55
Tito's Vodka or El Jimador Tequila, spicy Maryland style bloody mary mix	