

LOS AMIGOS

MEXICAN RESTAURANT & BAR

RESTAURANT WEEK MENU DINNER 2019

\$35.19

SNACKS

Our Homemade Chips, & Salsa

FIRST COURSE (Choice of)

Tortilla Soup

Chiles & Mexican Spices Simmered in Vegetable Broth. Served with Crispy Tortillas, Avocado, Chihuahua Cheese and Cilantro (Available Vegan Without the Cheese)

Ensalada Betabel

Roasted Beets and Mixed Greens, Tossed with a Chipotle Honey Vinaigrette, Sprinkled with Toasted Pumpkin Seeds Queso Fresco and Sweet Pickled Onions. (Available Vegan Without the Cheese)

Huarache

Corn Masa Flatbread with Beans, Lettuce, Tomato, Avocado, Queso Fresco & Harrisa Drizzle (Available Vegan Without Queso)

SECOND COURSE (Choice of)

Carne Asada

Skirt Steak, Melted Jack Cheese. Cheese Enchilada, Rice, Charros Beans, & Guacamole

Margarita Glazed Salmon

North Atlantic Salmon Filet, Pan Seared Crispy, Topped with Margarita Lemon Glaze & Mango Habanero Salsa. With Achiote Saffron Rice & Black Beans

Chicken Mole Enchiladas

(Contains Nuts)

Corn Tortillas Rolled Around Pulled Chicken, Onions, Tomatoes, & Sour Cream, Topped with our Traditional Mole Sauce, Queso Fresco, Sour Cream & Onions. Served with Mexican Rice & Refried Beans

Yucatan Pibil Pork

Slow Roasted Pork Marinated with Authentic Pibil Achiote Sauce, Steamed in Banana Leaves, and served with Corn Tortillas, Verdes Sauce, Pickled Red Onions, Achiote-Saffron Rice and Refried Pinto beans

Roasted Sweet Potato Burrito

Chile Roasted Sweet Potato, Black Beans, Chiles & Onion Raja, Topped With Cranberry Reduction And Coconut Cream. Served With Rice

Vegan Paella

Chile Marinated Portabellas, Roasted Sweet Potatoes, Soy Chorizo, Peas, Saffron Rice, Coconut Chipotle Aioli, Tomato Fennel Broth

THIRD COURSE (Choice of)

DESSERT

Pumpkin Bread Pudding vegan

(Contains Nuts)

Flan Antigua

Churros Mexicanos

Mexican style fritters garnished with chocolate sauce and dulce de leche sauce