

Happy Valentine's Day 2019

STARTERS

Cold

Shrimp Tostada

Guacamole, Lettuce, Chile Oil, Scallions 10

Ensalada Betabel

Roasted Beets, Mixed Greens, Chipotle Honey Vinaigrette, Toasted Pumpkin Seeds, Queso Fresco and Sweet Pickled Onions. \$10 (Available Vegan Without the Cheese)

Hot

Tortilla Soup

Chiles & Mexican Spices Simmered in Vegetable Broth.
Served with Crispy Tortillas, Avocado, Chihuahua Cheese and Cilantro \$6
(Available Vegan Without the Cheese)

Tacos de Mano

Mini Tacos on Handmade Corn Tortillas with Salsa Verde Cruda & Pico de Gallo \$8
Carnitas Pork or Vegan with Soy Chorizo \$8

Huarache

Corn Masa Flatbread with Beans, Lettuce, Tomato, Avocado,
Queso Fresco & Harrisa Drizzle
(Available Vegan without Queso) \$12

MAINS

Pistachio Crusted Lamb Chops

Three Double Chops, Jalapeno/Apricot Sauce, Mashed Potatoes, Tropical Salad. \$24

Margarita Glazed Salmon

North Atlantic Salmon Filet, Pan Seared Crispy, Topped with Margarita Lemon Glaze
& Mango Habanero Salsa. With Achiote Saffron Rice & Black Beans \$21

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 \$16

Cochinita Pibil

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 \$18

Vegan Paella

Chile Marinated Portabellas, Roasted Sweet Potatoes, Soy Chorizo, Peas,
Saffron Rice, Coconut Chipotle Aioli, Tomato Fennel Broth \$18

DESSERT

Pumpkin Bread Pudding \$6

(Contains Nuts)

DRINK SPECIAL