

# Los Amigos Dinner Specials Tonight

## STARTERS

### VERY HOT SALSAS

ROASTED HABANERO SALSA \$3.50  
TOASTED CHILE ARBOL SALSA \$3.50

### TACOS DE MANO

MINI TACOS ON HANDMADE CORN TORTILLAS WITH SALSA VERDE CRUDA & PICO DE GALLO. 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

### QUESO FRESCO EMPANADAS

HAND MADE CORN MASA TORTILLA FILLED WITH QUESO FRESCO CHEESE, FRIED & SERVED WITH OUR AUTHENTIC MOLE SAUCE. (CONTAINS NUTS) \$9

## MAINS

### GRILLED SALMON WITH CRAB

NORTH ATLANTIC SALMON FILET GRILLED  
TOPPED WITH OUR HOUSE-CRAB SLAW AND BAKED, WITH ANCHO-APRICOT SAUCE, TROPICAL SALAD AND ACHIOTE SAFFRON RICE. 25

### AL PASTOR CHICKEN TACOS

MARINATED CHICKEN WITH PINEAPPLE ON  
CORN TORTILLAS, TOPPED WITH ONIONS, CILANTRO & VERDES SALSA. SERVED WITH ACHIOTE-SAFFRON RICE & CHARROS BEANS \$16

### COCHINITA PIBIL

SLOW ROASTED PORK SHOULDER 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

## SPECIAL BEVERAGES TONIGHT

Dogfish Draft IPA \$6.25

Dogfish Seaquench \$6

Founders All Day IPA \$5.50

Stone IPA \$6

Double Nickel Vienna Lager \$5.50

Allagash Belgium Style \$6

## MARGARITAS & COCKTAILS

Pineapple Jalapeno Margarita \$10

Passion Fruit Margarita \$11

Toasted Colada \$10

1800 Coconut Tequila, Toasted Coconut Rum,  
Coconut Cream, Pineapple Juice