

Restaurante **Pico de Gallo**

Culinaria Restaurant Week

Jan 21 - Feb 2, 2019 / 4 p.m. - Close
\$35 per person

Entradas

Huitlacoche Quesadilla

Grilled blue corn tortillas filled with huitlacoche "corn-truffle", portabello mushroom and melted Chihuahua cheese. Topped with a roasted corn and black bean pico de gallo. Served with a creamy tomatillo sauce

OR

Huarache de Ensalada Nopal

Corn masa flatbread layered with black bean puree, Ensalada nopal and queso fresco. Served with a roasted salsa molcajete

Platos Fuertes

Sonora Filete de Res

Grilled beef filet, chipotle quemado salsa, queso Chihuahua, sautéed nopal and tomato medley, queso fresco and cilantro

OR

Camarones de Jalisco

Seared jumbo shrimp brushed with tequila chipotle glaze bedded on top of a chorizo-cotija grits. Garnished with a pineapple pico de gallo

Postres

Crème de Xocoatl

Creamy chocolate custard with the flavors of almonds, cinnamon and vanilla. Topped with a fluffy whipped crema and Mexican chocolate dust

OR

Flan Caramel

Sweetened custard with a caramel syrup