

# **Culinaria's Restaurant Week Lunch Menu**

## **1<sup>st</sup> Course**

**Cup of Fideo**

or

**House Salad**

## **2<sup>nd</sup> Course**

### **Duck Confit Chorizo Chalupas**

Two crisp tostadas topped with duck confit sautéed with chorizo, black bean puree, Napa Cabbage slaw, agave-lime vinaigrette, sliced avocado, guajillo crema and queso fresco.

Option: add two fried quail eggs \$2.00

or

### **Pork Milanese Torta**

Tender pork loin pounded thin, breaded and sautéed crisp on toasted telera bread with black bean puree, guac, lettuce, tomato and guajillo crema. Option: add a fried egg \$1.00

## **3<sup>rd</sup> Course**

**Chocolate Espresso Tres Leches**