

RESTAURANT WEEK 2019

JANUARY 21-FEBRUARY 2



DINNER MENU

\$35*

TAMAL DE FRIJOL

Black beans, asiento, salsa roja, queso fresco & chicharron crumble.

TRES ENCHILADAS

Chicken tinga, nixtamal, mole negro Oaxaqueno, mole verde mestizo, mole coloradito, queso fresco, onion & cilantro. Served with roasted cauliflower in achiote & plantains.

CREMA OAXAQUENA

Chocolate custard, coconut crème, berries & pecans.

*DOES NOT INCLUDE TAX & GRATUITY.

