

RESTAURANT WEEK AT



\$30 PER PERSON

FIRST COURSE FIDEO LOCO

FIDEO SOUP WITH SEASONED GROUND BEEF AND CHARRO BEANS TOPPED WITH FRESH CILANTRO AND ONIONS

SECOND COURSE POLLO ASADO

1/2-SLOW ROASTED CHICKEN SEASONED WITH ACHIOTE AND SPICES, SERVED WITH MEXICAN RICE, CHARRO BEANS, GRILLED ONION AND A GRILLED JALAPEÑO

DESSERT TRES LECHES

CLASSIC TRES LECHES GARNISH WITH A STRAWBERRY PURÉE AND FRESH STRAWBERRIES

✦ MOSCOW MULE WITH TITO'S \$10