



## CULINARIA RESTAURANT WEEKS 2023

JANUARY 16 - 28

### THREE COURSE LUNCH

#### APPETIZER

SHRIMP COCKTAIL

CHIPOTLE COCKTAIL SAUCE | HORSERADISH

OR

NAHM JIM BRUSSELS SPROUTS

#### MAIN

OPEN FACED SHRIMP PO-BOY

GRILLED SHRIMP | LETTUCE | TOMATO | JALAPEÑO |  
BAGUETTE

OR

FISH TACOS

STREET FOOD-INSPIRED | LOCAL TORTILLA | PICO DE GALLO  
| COTIJA CHEESE | CARROTS ESCABECHE

#### VEGETARIAN OPTION

ROOT VEGETABLE AGLIO E OLIO

#### DESSERT

PISTACHIO RICOTTA CAKE

**\$30**

PRICE DOES NOT INCLUDE SALES TAX AND GRATUITY. NO SUBSTITUTIONS OR SPLITS PLEASE.  
A PORTION OF YOU PURCHASE WILL BE DONATED TO CULINARIA SAN ANTONIO

CONSUMING RAW OR UNDERCOOKED MEATS/ POULTRY/ SEAFOOD/ SHELLFISH OR EGGS MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGY.

EXECUTIVE CHEF ANDRES FARIAS