



RESTAURANT WEEK CULINARIA  
AUGUST 13-27, 2022

TLACOYITO

Masienda heirloom blue corn tlacoyo  
topped with mushrooms al pastor, roasted pineapple  
salsa  
and crumbs of fresh double cream cheese

PECHUGA EN NOGADA

Grilled chicken breast resting on a bed of plantain  
risotto  
with our grandmothers tradicional nogada salsa  
and pomegranate

MERENGUE DE GUANABANA

homade soursop merengue with diplomatic citrus cream

**\$25 AVAILIABLE WED- SUNDAY**

**LUNCH PURCHASE SUPPORTS**

**CULINARIA NON-PROFIT**

