



Culinaria Restaurant Weeks

CHOOSE AN APPETIZER, ENTRÉE, & DESSERT

APPETIZER

Black Bean Soup

Topped with queso fresco and tortilla chips.

Poblano Cream Soup

Topped with corn and poblano peppers.

Guacamole de la Casa

Mixed with tomatoes and topped with queso fresco and chile ancho, served with chips.

ENTRÉE

Enchiladas Suizas

Two enchiladas filled with chicken and topped with our own suiza cream and served with Esmeralda salad.

Chile Relleno a la Xico

Chile poblano filled with ground beef and cheese and topped with mole de xico, served with white rice.

Milanesa de Pescado

Tilapia filet breaded and fried served with Spanish rice and guacamole.

DESSERT

Tres Leches de Chocolate

Slice of chocolate tres leches cake topped with pecans.

Sorbete de Mango

A scoop of mango sorbet served with a buñuelo.

Flan de Queso

Cheese custard topped with strawberries.

\$20 LUNCH | January 15-27 from 11 am - 3 pm | **NO SUBSTITUTIONS PLEASE**