

# PANFILA RESTAURANT WEEK



## BRUNCH | 25

### APPETIZER

Choice of :

#### **Biónico de Coco**

Yogurt, Seasonal Fruit, Condensed Milk, Toasted Coconut

#### **Huarachito Azul**

Frijol, Carne Asada, Crema, Salsa de Aguacate, Queso Fresco

### ENTREE

Choice of :

#### **Torta de Cochinita**

Toasted Bolillo, Black Bean, Cochinita Pibil, Pickles Red Onions and Habaneros

#### **Huevos Motulenos**

Tostaditas, Frijol, Fried Eggs, Salsa Motul, Ham, Peas; served with Crispy Plantains

### POSTRE

#### **Panfila Pancakes**

Buttermilk Pancakes filled with Churro Bites; topped with Berries and Cajeta

## DINNER | 35

### APPETIZER

Choice of :

#### **Mini Flautas**

Chicken Tinga, Avocado Salsa, Crema, Slaw

#### **Aguachile negro**

Shrimp, Lime, Cucumber, Habanero, Avocado, Black Salsa

### ENTREE

Choice of :

#### **Enchiladas Nogada**

Roasted Poblano, Pork, Beef and Fruits Picadillo Filling; topped with a Walnut, Cream and Sherry Wine Sauce and Pomegranate

#### **Mole verde**

Grilled Pork Chop, Pumpkin Seed Green Mole Sauce; served with Mexican rice and Refried beans

### POSTRE

#### **Flan de elote**

Cornbread and Custard Bread Pudding, Cornflakes and Cajeta



@panfilacantina



Panfila\_cantina