

LA CALLE

— C O C I N A M E X I C A N A —

Restaurant Week

prefix dinner menu \$40

FIRST COURSE

choice of

ENSALADA DE VERANO

Spring greens, heirloom tomatoes, cucumbers, radishes, red onions, peaches, and crumbled feta cheese—all tossed in our house-made citrus mezcal vinaigrette

BIRRIA MOLOTES

Golden-fried corn masa pockets stuffed with slow-braised short rib, Chihuahua cheese, onions, and cilantro. Served with a rich guajillo broth, with cilantro crema, and queso fresco.

CEVICHE

Fresh red fish in a habanero aguachile, with avocado, mango, roasted corn, and red onions.

SECOND COURSE

choice of

CARNE PLACERO

Grilled steak, and spring onions, avocado, chimichurri, and smoked chili butter. Served with a side of charro-style beans.

PESCADO ASADO ZARANDEADO

Bronzino fillet grilled in traditional zarandeado style, paired with pipicha aioli and a cucumber-tomato salad, with a side of rice.

POLLO ESTILO ARABE

Seared airline chicken marinated with traditional spices, tzatziki sauce and smoky chipotle glaze. with roasted cauliflower.

THIRD COURSE

FLAN DE CHOCOLATE

A rich Mexican chocolate flan, with tequila-vanilla whipped cream and fresh mixed berries.