

LA CALLE

COCINA MEXICANA

RESTAURANT WEEK DINNER MENU (\$45 per person)

FIRST COURSE

Ensalada Verde

Baby arugula, cilantro, parsley, red radish, red onions, grape tomatoes topped with goat cheese, sliced avocado, and crispy tortilla strips - tossed in an ancho chili vinaigrette.

Empanadas Caseras

Tender shredded chicken tinga with tomatoes, chipotle chihuahua cheese topped with crema radish salad, queso fresco, and drizzled with a roasted jalapeno sauce

Ceviche de Atún

Fresh tuna, red onions, jicama, cucumbers, scallions mixed with a ginger jalapeno coconut sauce and Guajillo olive oil garnished with micro cilantro

SECOND COURSE

Pollo Asado

Herb marinated airline chicken breast and black bean mash topped with panela cheese and a poblano pipian sauce

Hanger Steak

Hanger steak cooked in an adobo rub with a poblano mashed potato and grilled asparagus topped with an Oaxaca mole sauce

Branzino a la Veracruzana

Pan seared branzino fillet with tomatoes, olives, and cappers in a pepper sauce garnished with a pepperoncini mixed salad

DESSERT

Dessert Duo

Traditional flan made with coffee topped with mixed berries and peaches

Bread pudding topped mixed berries, vanilla mascarpone drizzled with a caramel sauce