

* Restaurant Week Menu*

Choose one from each section \$45
Or order a la carte!

Appetizers

Jicama Seafood Tacos- Sautéed scallops and shrimp marinated in soy ginger and garlic served in jicama "tortillas". Topped with a cilantro, carrot and purple cabbage slaw with avocado and Thai chili sauce (GF & DF)

Chicken Tamales- Corn tamales with chicken and Oaxaca cheese cooked in corn husks. Served with a side of sour cream and avocado crema (GF)

Cheese Arepas- Corn arepas filled with mozzarella cheese. Served with creamy coleslaw and ranchera sauce on the side (GF)

Entrees

Adobo Vegetable Platter- Sautéed fingerling potatoes, spinach and cauliflower in a chili adobo sauce. Served with cilantro rice and black beans (Vegan & GF)

Slow Roasted Pork Shank- Finished on the grill with a Cuban mojo sauce. Served over yucca arepas, spinach and caramelized shallots (DF)

Seared Rockfish- Pan seared plantain crusted rockfish filet. Served over coconut rice, mango and black bean salsa with broccoli (GF & DF)

Desserts

Salted Caramel Vanilla Lava Cake- Served with butter pecan ice cream and drizzled with chocolate sauce

Xango- Flash fried sweet flour pastry stuffed with banana and cream. Dusting with cinnamon sugar

Coconut Flan- Topped with a chunky pineapple sauce and shredded coconut (GF)

Vegan Chocolate Gelato- Topped with shredded coconut (Vegan)