



RESTAURANT WEEK

Dinner \$30 per person

CONSOME DE POLLO
Rice, onions, cilantro

DAILY CEVICHE
Catch of the day, onions, tomato, jalapeño, lime
juice sweet corn chips

ENSALADA DE BETABEL
Golden beets, queso fresco, tamarindo vinaigrette

MAIN COURSE

LAMB CHOPS
Huitlacoche truffle, mash potatoes, chile pasilla
sauce

WICHAS MOLE
Mole poblano, rice, chicken breast

PAN SEARED SALMON
Lobster cream sauce , medley vegetables

DESSERT

CHILE ANCHO & TEQUILA LAVA CAKE
Vanilla ice cream, fresh strawberries