



RESTAURANT WEEK SPECIAL LUNCH FOR TWO: \$20.18

CHOICE OF FOUR TACOS AND RICE & BEANS:

AL PASTOR

marinated shaved pork, sliced pineapple, beet marinated onion, cilantro

PORK BELLY

piloncillo glaze, habanero onion, spicy peanuts, requeson, black bean puree

CHICKEN

dark meat confit, herb salsa, chicken chicharron

FISH

fried cod, herb aioli, avocado puree, beet marinated onion, cilantro

SHRIMP

fried shrimp, spicy chammoy salsa, habanero onion, cilantro infused tortilla

CARNE ASADA

grilled steak, molcajete salsa, beet marinated onion, radish, cilantro

POTATO & POBLANO

crema, cotija, spicy peanuts

CALABAZA

roasted squash & zucchini, candied pumpkin seed, crema, cotija

TONGUE

pickled mustard seed, beet marinated onion, herb aioli, cilantro

Lunch Special available Monday through Friday 11:30am until 3:00pm*



RESTAURANT WEEK \$20.18 Per Person
\$20.18 Per Person : Choice of One Dish From Each Course
(*CHOICES ONLY AVAILABLE With UPGRADE TO \$30.18 Per Person***)**

FIRST COURSE:

CHIPS & SALSA

trio of pico de gallo, molcajete, guajillo

*****GUACAMOLE*****

cricket brittle, pickled onion, pepitas, chips

SEASONAL SALAD

charred corn & tomato, mixed greens, house vinaigrette

*****QUESO FUNDIDO*****

habanero onion, honey, pepitas, chips

SECOND COURSE:

VEGETARIAN QUESADILLA

fried masa, brussel sprout & queso stuffed, peanut salsa macha, requeson, crema, honey, cilantro

PORK PIBIL TERRINE

potato, pickled escabeche

SEASONAL TOSTADA

stewed lentil & chicken, fried egg, roasted poblano, cotija, crema, egg

SEAFOOD TAMAL

crab & shrimp, achiote, crema, scallion, cilantro

DESSERT:

HOUSE MADE CHURROS

cinnamon sugar, dulce de leche

*****MEZCAL INFUSED CHOCOLATE MOUSSE*****

black lava salt, spicy nuts, blackberry

\$20.18 MARGARITA CARAFES (serves four)