



APERITIVO/APPETIZERS

shared

Salsa

salsa de Mesa, housemade tortilla chips

Guacamole

avocado, tomato, onion, cilantro, lime, housemade tortilla chips

Ceviche

chilled citrus-marinated local catch of the day & shrimp fresh lime juice, cilantro, mango salsa, tortilla chips

PLATOS PRINCIPALES/MAINS

served with house rice and beans

choice of

Mole Enchilada

pulled chicken tinga, mole de poblano, crema, queso fresco, toasted sesame seeds, shredded cabbage

Ancho Chili Rubbed Island Catch of the Day

roasted poblano, red onions, asparagus, herb infused long grain rice, serrano cilantro citrus sauce, habanero carrot sauce, crema

Ensalada Sabrosa/ Tasty Salad

romaine lettuce, roasted corn, tomatoes, black beans, white cheddar cheese, jicama, cilantro, avocado, honey jalapeño vinaigrette

POSTRE/DESSERT

shared

Churros

chocolate & cajeta caramel sauce

Chocolate Decadence Bites

3 course \$52/person
not including tax & gratuity