

Restaurant Week

MOLOTE DE TINGA Corn masa blended to perfection, filled with chipotle marinated shredded chicken, and fried to order. Topped with avocado, green salsa, sour cream, aged cheese, pico de gallo, and Romaine lettuce.

PUPUSAS Chicken with cheese or jalapeño, garlic & cheese. Served with traditional curtido made from pickled cabbage, carrots, and red onions.

GUACAMOLE Mexican avocado, jalapeños, cilantro, onions, and lime juice

CHICKEN EMPANADAS Crispy on the outside, tender on the inside. Stuffed with shredded chicken simmered in tomato, and smoky chipotle. Served with green salsa on the side

MINI TOSTADAS Homemade tostadas with chipotle marinated shredded chicken (tinga) topped with lettuce, onions, sour cream, and queso fresco.

PLATANOS FRITOS

Sweet fried plantain covered with condensed milk, cinnamon and sugar

HOMEMADE FLAN.

CHURROS

Served with a layer of sugar, cinnamon, stuffing with cajeta and a side of chocolate

SIZZLING FAJITAS **Chicken, Steak, or Sautéed Shrimp** A vibrant medley of sautéed mushrooms, onions, green and red peppers, served with a side of rice.

ENCHILADAS **Chicken or Steak** Red sauce or green sauce (a bit spicy) with sour cream, avocado, lettuce, onions, and queso fresco.

MOLE POBLANO Chicken gently simmered in a rich, velvety mole crafted from toasted chiles, spices, seeds, nuts, and a hint of chocolate. Served with fluffy rice and warm tortillas, this dish is a dance of smoky heat and delicate sweetness—an homage to Puebla's culinary legacy. (MOLE CONTAINS PEANUTS)

TACOS DE BIRRIA Slow-braised beef infused with smoky chiles and warm spices, tucked into golden corn tortillas crisped on the griddle. Each taco is layered with melted cheese, fresh cilantro, and onions, then served with a side of rich consommé for dipping.

CALDO DE RES (Beef Short Ribs) Simmered to perfection in a rich broth, served with sweet corn, golden potatoes, squash, mushrooms, zucchini, and a side of rice.

PULPO A LA PLANCHA Served with chimichurri, sautéed smoked paprika potatoes, special avocado salad with cucumber, onions, and carrots

BBQ RIBS Slow-cooked Pork Ribs glazed with our house-made BBQ sauce—smoky, slightly sweet, and full of flavor. Served with Fresh Salad and French Fries.

POLLO LOCO Sautéed half chicken, white wine, and cherry peppers on top of baby spinach.

CAMARONES AL AJILLO ½ lb. Shrimp, garlic, olive oil, guajillo pepper, and a side of white rice

HUACHINANGO FRITO Whole fried red snapper served with rice and house salad.

LA CATRINA SALMON Sautéed Salmon with shrimp white sauce, onions, garlic, crushed red pepper, sautéed spinach, and roasted potatoes.

BARBACOA DE BORREGO (LAMB) Marinated overnight, wrapped in banana leaves and baked to perfection served with a garnish of consommé, Mexican rice, jalapeño, cambray onions, cactus, arbol sauce, and tortillas.