



— COCINA MEXICANA —

Restaurant Week Winter Menu

(January 27th – February 2nd)

\$40 per person

First Course

(Choice of)

Roasted Cauliflower Soup (D)

Crema, Poblano Peppers, Chipotle Aioli

Shrimp Ceviche (GF)

Chipotle, Smoked Peppers, Tomato, Lime, Corn

Traditional Guacamole (GF)

Tomato, Cilantro, Jalapeño, Onion

Jicama Salad (V)

Red Chile Orange Vinaigrette, Avocado, Watermelon, Grapefruit, Arugula

Main course

(Choice of)

Pan Seared Salmon (G)

Chile Honey Glaze, Yellow Rice, Sauteed Carrots, Zucchini, Mushrooms

Carne A La Parrilla

Terres Major, Chipotle Corn on The Cob, Grilled Avocado

Mix & Match Enchiladas

(Choose 3: Pollo, Carne, Shrimp or Cheese)

Yellow Rice, Black Beans, Sour Cream, Queso Fresco, Onions

Chile Relleno (V)

Cauliflower, Corn, Brussel Sprouts, Mushrooms, Queso, Smoked Chile, White Truffle Sauce

MX Chipotle Pasta

Corn Pasta, Mussels, Shrimp, Chorizo, Chipotle Cream

Sides

Dessert

Flan Con Espresso (GF)

Churros Con Caramelo (P)

Rosemary Tres Leches

Lemongrass Rice 8

Black Beans & Smoked Chiles 7

Cilantro Brussel Sprouts (P) 9

Grilled Avocado & Pico De Gallo 8

Corn On the Cob 7