



## **PRE FIXE**

### **1<sup>ST</sup> COURSE**

*1 for every 4 people*

#### **GUACAMOLE CHIPS & SALSA**

### **2<sup>ND</sup> COURSE**

*1 Platter for every 4 people*

#### **BOTANA NORTEÑA**

Included in the platters are quesadillas, crispies, & flautitas

### **3<sup>RD</sup> COURSE**

*choice of*

#### **POLLO EN RAJAS**

Chicken breast layered with slices of Poblano pepper and cream corn sauce  
Served with white rice with corn and beans

#### **COCHINITA PIBIL**

Shredded pork loin marinated in sour orange juice and served on a bed of small homemade tortillas with spicy marinated red onions and white rice

#### **CAMARONES AL AJILLO** add \$5

Shrimp sautéed with garlic  
Served with a house salad, rice, and garlic mayo

#### **TACOS**

Corn tortilla tacos  
Choice of Carne Asada or Pollo Asado  
Served with onions and cilantro inside  
Complimented with radish, scallions, and avocado sauce

#### **CARNE ASADA**

Mexican marinated thin steak

#### **ENCHILADAS VERDES**

**(VEGETARIAN/VEGAN OPTION AVAILABLE)**

Chicken enchiladas with salsa verde  
Served with yellow rice with and refried beans

#### **CHILAQUILES VERDES**

**(VEGETARIAN OPTION ONLY)**

Small pieces of corn tortillas cooked in a mildly spiced red sauce. Topped with light cream, cheese, pickled onions, avocado and radish.  
Vegan options can be served without cheese or cream.

No sharing.  
Tax, Gratuity & Beverages not included.