



THREE COURSES FOR \$25

FIRST COURSE

-CHOOSE ONE-

ENSALADA DE MANGO - FIELD GREENS TOPPED W/ SWEET MANGO CHUNKS, GRAPE HALVES, CRISP JICAMA, SPICY PEPITAS, & HONEY VINEGARETTE DRESSING

SPICED WATERMELON SALAD - WATERMELON, JICAMA & GREEN APPLE TOSSED IN RICE WINE VINEGAR W/ A DASH OF CAYENNE

SECOND COURSE

-CHOOSE ONE-

CONCHITO PIBIL - CARNITAS IN MILDLY SPICED ACHIOTE CHILI SAUCE

VERA CRUZ ENCHILADAS - CHICKEN ENCHILLADAS STUFFED W/ SPINACH & CHEESE, TOPPED W/ VERDE SAUCE & COVERED IN MARINATED VEGETABLES & TORTILLA STRIPS

SHRIMP FAJITAS - SAUTEED SHRIMP OVER CARMELIZED ONIONS & PEPPERS W/ FLOUR TORTILLAS

*ALL SERVED WITH CILANTRO LIME RICE AND BLACK BEANS

THIRD COURSE

-CHOOSE ONE-

MANGO TRES LECHE CAKE - MOIST TRES LECHE LAYERED WITH MANGO CREAM, TOPPE WITH MANGO CREAM

FLAN - HOUSE MADE CUSTARD DECADENCE DRIZZLED WITH CARMELIZED SUGAR

RESERVATIONS ARE RECOMMENDED.