



RESTAURANT WEEK

\$48 PER PERSON

FIRST COURSE

CHOOSE ONE

AGUA CHILE NEGRO*

Sliced Japanese Hamachi, pickled mushrooms, roasted pineapple, pasilla negro, yuzu "ponzu"

TARTARE TOSTADITA*

Hand chopped steak, pickled vegetables, chiles torreados, crispy shallots

SECOND COURSE

CHOOSE ONE

MOLE VERDE

Josper roasted organic salmon, fingerling potatoes, chayote, toasted pumpkin seeds, Oaxacan mole verde

COCHINITA PIBIL

Yucatan style roast pork, marinated with achiote and cooked for 12 hours wrapped in banana leaf, with sweet plantains and habanero pickled onions

DULCES

CHOOSE ONE

TRES LECHES

White cake, tres leches sauce, roasted pineapple, piloncillo syrup, whipped cream, toasted coconut

CHURROS CON CHOCOLATE

Crispy churros tossed in cinnamon and sugar, cajeta caramel sauce, Mexican hot chocolate

* Items are served raw or undercooked | *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness