



NYC Winter Restaurant Week* \$42.00 3-Course Dinner

January 23th – February 10th

(not available on Saturdays)

APPETIZERS (choice of)

Guacamole (Serves two)

Guacamole made to order, served with chips and pasilla de Oaxaca salsa.

Sopa de Tacos

“Taco soup” crispy chicken taquitos drowned in a seasoned chicken broth with shredded cabbage, crema, salsa verde and avocado

Flautas de Pollo

Two crispy tortillas filled with shredded chicken topped with salsa verde, pasilla de Oaxaca salsa, queso fresco and crema.

Zarape de Pato

Soft corn tortillas filled with braised duck, topped with roasted tomato-habanero cream sauce.

Lengua a la Veracruzana

Seared beef tongue served with a roasted tomato caper and red pepper sauce, fresh tortillas

ENTREES (choice of)

Enchiladas Vegetarianas

Soft corn tortillas filled with roasted eggplant, zucchini, chayote and diced potatoes, served with chopped cauliflower, cilantro, queso fresco & crema. Topped with your choice of tomatillo serrano sauce or roasted tomato habanero sauce.

Pescado con Calabacitas

Achiote marinated Chatham cod fillet over creamy stewed zucchini with jalapenos, corn kernels and cilantro.

Rollo de Pollo en Mole de Avellanas

Kale and ricotta filled chicken roll served with avocado salsa, crumbled pasillas and cilantro

Carne Asada

Grilled skirt steak with a sweet corn mushroom sauce, served with green bean escabeche.

DESSERTS (choice of)

Morenitas

Bitter-sweet chocolate brownie with cajeta sauce and fresh made whipped cream.

Choco Leches

Belgian chocolate tres leches with white chocolate and cajeta sauces.

Budin de Banana

Warm brioche and banana bread pudding served with guava and cajeta sauce