

NYC Restaurant Week Summer 2018
4-Course Dinner \$42

Starter

Guacamole

[Serves two]

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

Appetizers

(Your choice of)

Ensalada de Sandia

Diced watermelon, cucumbers, queso fresco and chives with a lime juice-olive dressing.

Zarape de Pato

Soft corn tortillas filled with braised duck with roasted tomato-habanero crema sauce.

Huarache con Hongos

Oval organic masa "boat", black bean spread, sautéed mushrooms, salsa verde, salsa chipotle, queso fresco and crema

Flautas

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

Entrees

(Your choice of)

Enchiladas Suizas

Pulled chicken filled tortillas, creamy tomatillo sauce baked with Chihuahua and Oaxaca cheeses.

Enchiladas de Mole Negro Oaxaqueño

Soft corn tortillas filled with braised chicken topped with a stone ground Oaxacan black mole, chopped onions, crema, queso fresco, cilantro and sesame seeds.

Pollo Norteño

Boneless guajillo marinated chicken tossed with melted Chihuahua cheese. Served in a skillet topped with chiles serranos "toreados" and cured red onions, with warm hand pressed tortillas.

Pescado al Sartén

Seared guajillo marinated red snapper filet, diced avocados, heirloom tomatoes, red onions and tomatillo relish

Carne Asada con Hongos

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

Chiles Rellenos de Espinacas

Roasted poblano pepper filled with sautéed spinach and raisins with roasted tomatoes sauce and cotija cheese.

Desserts

(Your choice of)

Morenitas

Warm chocolate brownie with vanilla ice cream

Tres Leches de Rompope

Cajeta three milks soaked sponge cake topped with cinnamon whipped cream, Rompope (Mexican eggnog) sauce and sugared pecans

Flan de Cajeta

Goat milk caramel flan, with whip cream and crushed bunuelos