



## Prix Fixe Menu A

### **Guacamole**

Our traditional Guacamole, served with hand pressed tortillas, chips and pasilla de Oaxaca salsa.

### **Appetizers**

(Served family style, your choice of two)

#### **Flautas**

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

#### **Taquitos San Andres**

Corn tortillas with black beans and carnitas (slow cooked pork shoulder) topped with cilantro and onions, served with tomatillo sauce.

#### **Quesadillas**

Corn tortillas filled with melted Chihuahua and Oaxaca cheeses and chorizo, served with chile de arbol salsa.

#### **Fonda Salad**

Arugula, radishes and red onions tossed with a simple lemon, olive oil vinaigrette.

### **Entrees**

(Choice of)

#### **Enchiladas Suizas**

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

#### **Chiles Rellenos de Espinacas**

Roasted poblano peppers filled with spinach, raisins and pine nuts. Served with roasted tomato chipotle sauce and epazote goat cheese

#### **Cochinita Pibil**

Yucatan style achiote marinated slow baked pork shoulder with oregano pickled onions.

#### **Enchiladas de Mole Negro Oaxaqueño**

Soft corn tortillas filled with braised chicken topped with a stone ground Oaxacan Black Mole, chopped onions, cream, queso fresco, cilantro and sesame seeds.

### **Desserts**

(Served family style)

#### **Budín de Banana**

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

#### **Tres Leches**

Citrus three milk soaked sponge cake served with Chantilly cream and fresh berries.

Beverages are charged upon consumption or beverage packages are available as well.

## Prix Fixe Menu B

### **Guacamole**

Our traditional Guacamole, served with hand pressed tortillas, chips and pasilla de Oaxaca salsa.

### **Appetizers**

(Served family style, your choice of two)

#### **Flautas**

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

#### **Melted Cheese with Grilled Chorizo**

Mexican chorizo with Oaxaca and Chihuahua cheese, fresh tomatillo-serrano salsa and soft corn tortillas.

#### **Duck Zarape**

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

#### **Ensalada de Aguacate y Zanahorias**

Avocados, roasted carrots, toasted pecans and soft goat cheese, over a romaine heart

### **Entrees**

(Choice of)

#### **Pollo Norteño**

Boneless achiote-marinated chicken tossed with melted Chihuahua cheese. Served in a skillet topped with chiles serranos "toreados" and cured red onions, side of charro beans and warm hand pressed tortillas.

#### **Chiles Rellenos de Espinacas**

Roasted poblano peppers filled with spinach, raisins and pine nuts.  
Served with roasted tomato chipotle sauce and epazote goat cheese

#### **Carne Asada con Hongos**

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

#### **Pescado en Chile Atole**

Ancho rubbed pan-seared red snapper served over a spicy and velvety corn sauce with zucchini, chayote squash and corn kernels. Topped with pickled poblano peppers and epazote cream.

### **Desserts**

(Served family style)

#### **Budín de Banana**

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

#### **Tres Leches**

Citrus three milk soaked sponge cake served with Chantilly cream and fresh berries.

Beverages are charged upon consumption or beverage packages are available as well.