



## Customize Your Menu ...

### For The Table

\$5<sup>each</sup>

#### **Arroz con Plantains**

*White rice studded with plantains and cilantro*

#### **Fried Plantains**

*With crema and Cotija cheese (contains dairy)*

#### **Queso Añejo Mashed Potatoes**

*Mashed Yukon potatoes, aged Cotija cheese (contains dairy)*

#### **Grilled Calabacitas**

*Grilled Mexican squash with garlic mojo*

#### **Black Beans Refritos with Queso Fresco**

*Classic mashed black beans (contains dairy, Pork)*

## FAMILY STYLE

### **GUACAMOLE & CHIPS**

VERDE\* ROASTED POBLANOS, ROASTED TOMATILLO, TOASTED PEPITAS, CILANTRO AND ONIONS. (CONTAINS SEEDS)

## MAIN COURSE SELECTION

CHOICE OF:

### **CARNE ASADA FOR MAKING SOFT TACOS**

GRILLED STEAK, POBLANO RAJAS, BLACK BEANS REFritos WITH COTIJA CHEESE, SALSA VERDE, GUACAMOLE, SERVED WITH CORN TORTILLAS. (CONTAINS DAIRY, PORK)

### **SHRIMP MOJO DE AJO**

PAN ROASTED FLORIDA PINK SHRIMP WITH MOJO DE AJO (SLOW-COOKED GARLIC, OLIVE OIL, LIME, CHIPOTLE), PLANTAIN RICE, GRILLED CALABACITAS, WARM CORN TORTILLAS. (CONTAINS SHELLFISH)

### **RED CHILE CHICKEN ENCHILADAS**

JUST-MADE CORN TORTILLAS, CHIPOTLE CHICKEN FILLING, GUAJILLO CHILE SAUCE, QUESO CHIHUAHUA, CRISPY ONIONS, CREAMY BLACK BEANS. (CONTAINS DAIRY, GLUTEN)

## DESSERT FAMILY STYLE

### **COCONUT LIME CUATRO LECHEs**

SPONGE CAKE SOAKED WITH FOUR MILKS TOPPED WHIPPED CREAM, TOASTED COCONUT, FRESH BLACKBERRIES, AND LIME ZEST (CONTAINS GLUTEN, DAIRY, SEEDS)

**\$52.00 ++ PER PERSON**

REGULAR COFFEE AND SODAS

ARE INCLUDED IN PRICE.

A 20% GRATUITY CHARGE

WILL BE ADDED TO YOUR

CHECK.