

May 10th from 5pm-9pm

mother's day

MENU

Ensalada de Betabel & Burrata

Roasted Heirloom Beets, Fresh Burrata Cheese, Toasted Pistachios, Mixed Field Greens, Habiscus Vinaigrette and Balsamic Reduction. \$17

Modern Ceasar Salad

Chopped Romaine Lettuce and Iceberg, Roasted Corn, Shaved Radish, Fresh Tomato, Cotija Cheese, Crispy Julienne Tortilla Chips and Creamy Tajin Ceasar Dressing. \$14

Tostada de Atun

Ahi Tuna Tostada, Fresh Ahi Tuna, Creamy Sesame Seed Aioli, Fresh Avocado, Seaweed Salad, Thai Peanut Sauce. \$15

Tuétano de Res a La Parrilla

Roasted Bone Marrow.... Crispy Sopesitos, salsa de Cacahuate, Salsa de Serrano and Salsa Macha with Onion and Mushrooms. \$15

Paella De Poca Madre

Saffron Rice, English Peas, Bell Peppers, Mussels, Clams, Shrimp, Squid, Chorizo Espanol, Toasted Baguette. \$28

Pollo Con Mole Negro.

Chicken with Mole Negro, Arroz Blanco Mexicano, Toasted Sesame Seeds, Fresh Corn Tortillas. \$22

Carne es su Jugo

Angus Beef Cooked in Own Juice with Beans, Grilled Onions, Serrano Peppers, purslane, Fresh Corn Tortillas. \$22

Pierna De Cordero en Achiote

Achiote Marinated Lamb Shank, Fresh Made Corn Tortillas, Guacamole, Salsa De Habanero, Salsa Tatemada, Chorizo Beans. \$25.

**We politely ask for no more than two split checks per table.
18% Gratuity will be added to parties of 6 or more.**

***Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food-borne illness. Especially if you have certain medical conditions.**