

RESTAURANT WEEK 2012.

To Start:

Gucamole.- fresh and chunky, served with tortilla chips and salsas.

Soup or Salad:

Sopa Tarasca.- rustic Tarascan Soup of roasted poblano chiles, fresh corn, rich broth and home-made sour cream.

Ensalada Mixta.- mixed green salad, tortilla strips house cilantro-lime dressing.

Entrees:

Cochinita Pibil en Cazuela.- slow cook pork loin in achiote sauce its own juice and spices. Served with black beans, habanero salsa and handmade tortillas to make your own tacos.

Mole de Pistache. Grilled chicken breast, in baby spinach and pistachios mole sauce, served with Mexican rice and mixed greens.

Moles Tasting Enchiladas. A sample of green, white and red mole sauce, over wrap corn tortilla filled with Chicken or Veggies. Served with Mexican rice and black beans.

Postre:

Pera de la abuela.- fresh poached pear in cinnamon, red wine and served with vanilla ice cream.

Flan de Coco.- coconut flavored caramel custard.