



DINNER MENU

All Dinner Specials
Include one starter
and one dessert

Does not
include drinks

Tax and service charge,
not included

STARTERS | *Select One*

SOPA DE TORTILLA

This soup combines flavors and textures of tortilla strips; garnished with avocado, cheese, sour cream, chicharrón and chile pasilla

HOUSE SALAD

Romaine lettuce, tomatoes, cucumber and onion with a mexican ranch dressing

SPECIAL 1 - \$40/pp

Select one + one starter + one dessert

FAJITAS DE POLLO

Grilled chicken tenders with sautéed tomatoes, green bell peppers and onions. Served with rice, refried beans guacamole and fresh corn tortillas.

MOLE TASTING

A sample of green, poblano, black and red pipian mole over chicken. Served with rice, refried beans, fried plantains, and fresh handmade corn tortillas.

CARNITAS

Slow cooked pork loin in its own juice with spices. Served with rice, refried beans, guacamole, pico de gallo and fresh handmade corn tortillas.

SPECIAL 2 - \$45/pp

Select one + one starter + one dessert

ARRACHERA NORTEÑA

Tender marinated charbroiled skirt steak served with a chicken enchilada Tapatia, guacamole, rice, refried beans and fresh handmade corn tortillas.

CAMARONES AL AJILLO

Sautéed prawns in garlic, white wine, butter and lemon juice. Served with white rice

FAJITAS DE CAMARON

Grilled prawns with sautéed tomatoes, green bell peppers and onions. Served with rice, refried beans, guacamole and fresh handmade corn tortillas.

DESSERTS | *Select one*

• CHURROS

Fried mexican pastry topped with cajeta and berries

• PASTEL DE TRES LECHES

Sponge cake soak in three different milks

• FLAN NAPOLITANO

Traditional mexican caramel custard

• CREPAS CON CAJETA

Homemade crepe topped with cajeta and walnuts