



## RESTAURANT WEEK

March 9-15, 2020 • Benefiting CHOP

### APPETIZERS

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#### MOLE CHICKEN TOSTONES

lime crema, pickled red onions, queso fresco

#### MUSHROOM ESCABECHE SALAD

kale, spinach, roasted sweet potato, candied almonds,  
extra virgin olive oil

### ENTRÉES

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*All tacos served with frijoles*

#### RIO-STYLE CHICKEN TACOS

caramelized onions, poblano peppers, peanut-plantain crumble, cilantro aioli

#### PORK PERNIL TACOS

Adobo rub, pickled jalapeños, pickled red onions, hot sauce

#### BLACKENED FISH TACOS

pickled onion & pineapple slaw, cilantro aioli

#### BRAISED BEEF TACOS

queso fresco, jalapeños, cilantro, aji pepper aioli

#### CRISPY SHRIMP TACOS

mango salsa, pickled jalapeño, toasted coconut, cilantro

#### ROASTED BRUSSELS SPROUTS & SWEET POTATO TACOS

goat cheese, candied pumpkin seeds, pickled red onions,  
garlic pasilla aioli

#### EL CUBANO

mojo pork, ham, house pickles, Swiss cheese, spicy brown mustard served  
with adobo fries

#### HUEVOS RANCHEROS

crispy tortillas, black beans, Chihuahua cheese, pico de gallo, fried eggs,  
pickled jalapeños, cilantro, queso fresco, roasted tomato salsa

### DESSERTS

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#### GUAVA & CHEESE PASTILITO

vanilla ice cream, mixed berry sauce, spiced almonds

#### BLOOD ORANGE SORBET

**LUNCH • \$15**