

# Valentine's Day MENU

## ENTRADAS

Totopos con Guacamole y Salsa \$16

Tacos de Ribeye con Tuetano \$24

Avocado, nopales & charred onions

Tacos Dorados de Carnitas \$20

Topped with salsa roja, verde, sour cream & queso fresco

Pulpo a la Parrilla \$26

Grilled octopus, marinated in spices and garlic

Ceviche Mixto \$22

Shrimp & seabass, cucumber salsa, cilantro, tomato, cilantro, avocado

Ensalada \$14

Mixed greens, romaine lettuce, jicama, blood orange, onion, cucumber, corn, candied pepitas & citrus vinaigrette

## PLATOS FUERTES

Arrachera a la Parrilla \$34

Served with guacamole, charred onions & peppers

Add 3 prawns for \$12

Mary's Chicken Breast \$30

Al ajo o poblano cream sauce served with vegetables and cilantro rice

Grilled Salmon \$34

Served with vegetables and cilantro rice

Crab and Shrimp Enchiladas \$34

Served with grilled vegetables and cilantro rice

Parrillada \$60

Add lobster tail \$32

Camarones Al Gusto \$32

Smothered in our signature sauces

Veggie Chile Relleno \$28

Seasonal vegetables, cheese, poblano cream sauce

Fajitas Combination \$32

All Fajitas are served with: side of guacamole, pico de gallo, sour cream, beans, rice and tortillas

Cochinita Pibil \$34

Pork shoulder marinated in citrus, achiote served with cilantro rice and pickled onions

Seafood Platter \$60

## POSTRE

Guava Crème Brulee \$14

Chocolate Bread Pudding \$14

Chocolate Tres Leches \$14