



## Spring Lunch Menu

Prix Fixe Menu – 20  
May 7 & 8

### APPETIZERS

#### Tortilla Soup

Chicken broth, onions, garlic, cilantro, Chipotle

#### Sopes Salad

Baby greens, Cotija cheese, tomato, pickled onion, avocado

### ENTRÉES

#### Peruvian Escabeche de Pollo

Chicken thigh in Aji Amarillo sauce with sweet potato, boiled egg, onions and rice

#### Caribbean-style Curried Lamb

Stewed with ginger, scallion, peppers, potatoes and carrot, served with rice and chutney

#### Brazilian Moqueca

A Coconut milk stew with Mahi Mahi, shrimp, ginger, basil, cilantro, Jasmine rice

#### Chiles Rellenos

Charred Poblano peppers stuffed with Monterey jack cheese, dipped in egg and pan fried, served in a delicious tomato broth

### DESSERT DU JOUR

#### Tres Leches Cake

Many dishes include ingredients not listed on the menu.  
Please advise us if you have any food allergies or sensitivities.



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