



▪ restaurant week lunch ▪
\$20 per person

106 S. 13th Street
philadelphia pa 19107
215.546.7100

first course

choice of:

smoked salmon tostaditas

tequila cured salmon, roasted jalapeño crema, jicama-orange salsa, crispy malanga chip

mexican chopped salad (v)

shaved corn, jicama, avocado, green cauliflower, tomato, cotija, pepitas,
buttermilk-herb dressing, lime, crispy tortillas

pork carnitas tostadas

4 hour orange-canela glazed pork shoulder, aguacate, orange-jicama salsa, pickled red onions

roasted beet & jicama salad (v)

avocado-tomatillo puree, watercress, orange, serrano-lime dressing, pistachios

second course

choice of:

morita chile rubbed filet tip tacos (2 each)

queso mixto, poblano rajas, chipotle tomato salsa, refried beans

crispy fish tacos (2 each)

blue corn-plantain crusted mahi, pickled cabbage slaw,
chipotle mayonesa, salsa verde

grilled achiote chicken breast

black beans, roasted hominy, tomatillo-chipotle salsa

vegetarian burrito

roasted butternut squash, portobello mushroom, grilled zucchini,
jicama, radish, cabbage, cilantro, rice, smashed avocado (vegan)

dessert

choice of:

tiramisu a la mexicana

mexican coffee dipped lady fingers, kahlua mascarpone, ancho chile, canela

coconut tres leches

three milks cake, mexican chocolate pot de crème, toasted coconut

seasonal nieve

seasonal fruit sorbet

(v) vegetarian

20% gratuity may be added to parties of 5 or more
marcie turney/executive chef will shaw/sous chef



• restaurant week dinner •

\$35 per person

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from the chef

mushroom empanaditas

queso mixto, roasted jalapeño crema, pickled morita chile salsa

first course choice of:

crispy fish tacos (2 each)

blue cornmeal-plantain crusted mahi, chipotle mayonesa, cabbage slaw, pickled red onions, avocado

korean pork belly tostadas (2 each)

arbol-pickled carrot salsa, korean salsa verde, toasted peanuts

smoked salmon tostaditas

tequila lime cured salmon, roasted jalapeño crema, jicama-orange salsa, crispy malanga chips

mexican chopped salad (v)

shaved corn, jicama, avocado, yellow beans, tomato, cotija, pepitas,
buttermilk-herb dressing, lime, crispy tortillas

pork carnitas tacos (2 each)

4 hour pork shoulder, canela-orange glaze, guacamole, orange pico de gallo

second course choice of:

enchiladas vegetarianas (v)

roasted butternut squash, greens, salsa verde, cotija, black beans, toasted pumpkin seeds

carne asada a la lolita

seared beef tenderloin, crispy yucca fries, smoked plantain crema, avocado tomatillo salsa

seared bronzino a la veracruzana

roasted fingerling potatoes, olives, capers, marinated tomatoes, lime, herbs

grilled achiote chicken breast

roasted hominy, black beans, roasted tomatillo-chipotle salsa, radish, orange-jicama salad

dessert choice of:

tiramisu a la mexicana

mexican coffee dipped lady fingers, kahlua mascarpone, ancho chile, canela

coconut tres leches

three milks cake, mexican chocolate pot de crème, toasted coconut

seasonal nieve

seasonal fruit sorbet

(v) vegetarian

20% gratuity may be added to parties of 5 or more
marcie turney/executive chef will shaw/chef de cuisine