Restaurant Week 2008
Lunch

You may choose one antojito from each category,
plus one taco and a dessert for $20.08

*Antojito 1

"Gaspacho" estilo Morelia
From the historic city of Morelia, a salad of jicama root, mango, cucumbers, jalapeños, queso fresco and Mexican sour orange

***Ceviche de salmón con maracuyá**
Salmon ceviche with fresh passion fruit, red onions and micro cilantro

Nopalitos
Baby cactus salad with tomatoes in a lime dressing

Platano Frito con Salsa Verde
Plaintain fries served with a sauce of tomatillo, avocado, serrano chile and cilantro

*Antojito 2

***Cayo de hacha con salsa de pepitas de calabaza**
Seared scallops with pumpkin seed sauce, pumpkin seed oil and toasted pumpkin seeds

Albóndigas enchipotladas con queso doble crema
Meatballs in chipotle sauce with crumbled 'double cream' cheese and cilantro lettuce, chilis and cilantro

Costilla de res con mole pipian
Braised short ribs, with a mole pipian sauce of pumpkin seeds, green tomatillo, lettuce, chilis and cilantro

Tamal Verde
Tamal with green sauce of tomatillo, shredded chicken breast, chili, garlic and cilantro

Tacos

Pato al pastor con laminas de piña
Shredded duck confit in a sauce of tomatoes and peppers, served with pineapple, onions and cilantro

Carnitas con salsa de tomatillo
Confit of baby pig with green tomatillo sauce, pork rinds, onions and cilantro

Lengua guisada
Braised beef tongue with radishes and a sauce of roasted pasilla chili, tomatoes, onion and garlic

Cochinita pibil con cebolla en escabeche
Yucatan-style pit barbecued pork with pickled red onion and Mexican sour orange

Desserts

Pastel de tres leches con piña
A traditional cake soaked in Myers rum and three kinds of milk, with a rum and milk foam, fresh pineapple gelatin and a pineapple salsa. Served with dark caramel ice cream.

Sopa fria de maracuya con sorbete de yogurt y epazote
A tropical fruit salad of mango, pineapple, melon, passionfruit seeds, lime vanilla gelatin and epazote herb. Covered in fresh passion fruit juice, lightly flavored with rosewater. Served with a sorbet of yogurt and lime.