



Holiday Menu

Tray serves 5-6 people
Please place your order 24 hrs. in advance



ENTREES

SPAGHETTI VERDE

\$49.95

Angel hair pasta cooked with our Mexican Poblano Cream Sauce. Topped with cotija cheese, parsley, and pumpkin seeds.

ROLLITOS DE POLLO AL CHIPOTLE

\$79.95

Flattened Chicken breast rolled with ham, green peppers, spinach, and cheese wrapped in toasty bacon. Topped with a Mexican Creamy Chipotle Sauce.

ENCHILADAS CON QUESO DE CABRA

\$49.95

Creamy spinach with goat cheese inside a warm corn tortilla. Topped with green chile Pasilla sauce, cheese, red onions, and parsley.

CAMARONES AL ADOBO

\$94.95

A classic Mexican dish made with succulent shrimp and achiote-guajillo sauce served over a bed of white rice.

SALADS

ENSALADA DE ARANDANO

\$34.95

A citrusy and sweet mix of mandarin oranges, dried cranberries, red onions, toasted pecans, and goat cheese over spring mix lettuce. Served with Honey orange dressing on the side.

ENSALADA DE GRANADA

\$34.95

A festive salad with fresh spinach, blue cheese, pomegranate seeds and crushed walnuts. Served with raspberry vinaigrette on the side.



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SIDES

RAJAS CON CREMA \$29.95

Creamy sauce with Poblano peppers, corn, and onions.

GREEN BEANS \$22.95

Buttery garlic green beans.

SAUTEED SPINACH \$25.95

Sautéed spinach, garlic, onions, and green peppers.

MEXICAN RICE \$20.95

White rice substitution is available upon request.

BACON MASHED POTATOES \$22.95

Mexican homemade potatoes with bacon bits.

Served with brown gravy.

REFRIED BEANS \$20.95

Black beans substitution is available upon request.

DESSERTS

CHOCO FLAN MEXICANO

\$42.95

Rich chocolate cake stacked with creamy vanilla flan, dripping with a delicate layer of cajeta caramel sauce!

TRES LECHE DE FRESA

\$34.95

Mexican traditional sponge cake soaked in three milks topped with vanilla and strawberries.