



## Special Menu

Tray serves 5-6 people



# 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.