

RESTAURANT WEEK



AUG 6

**TINIES**

SEP 7

**THREE COURSE MENU**

**\$59/PERSON**

(Tax & Gratuity not included, \$10 donated  
to charity, no substitutions)

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**FIRST COURSE**

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*CHOICE OF*

**Ensalada de Elote**

Red leaf lettuce, chipotle  
dressing, grilled corn, pickled  
red onion, cotija

**Tostada de Ceviche**

Cured Texas Red fish, guacamole  
mousse, red onion and cucumber  
served on a corn tostada

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**SECOND COURSE**

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*CHOICE OF*

**Huarache de Asada**

Red corn huarache, refried beans,  
Oaxaca cheese, red leaf lettuce,  
sour cream, asada, Mexican  
chimichurri, pickled red onion

**Pollo Al Horno**

Airline chicken breast topped with  
pipian, served with a side of  
white rice and squash

**Chille Relleno con Frijoles**

Poblano pepper stuffed with refried beans and  
Manchego cheese, topped with Mexican crema  
and cotija, served over a bed of bean purée

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**THIRD COURSE**

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**Pastel de Chocolate**

Berry marmalade, whipped cream

**DFW** RESTAURANT  
WEEK



AUG 6

**TINIES**

SEP 7

**THREE COURSE MENU**  
**\$99/PERSON**

(Tax & Gratuity not included, \$10 donated  
to charity, no substitutions)

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**FIRST COURSE**

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**Tostada de Ceviche**

Cured Texas Red fish, guacamole  
mousse, red onion and cucumber  
served on a corn tostada

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**Devil's Sunset**

La Pulga Reposado, Ferrand Dry  
Curaçao, lime, spice simple,  
wine float

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**SECOND COURSE**

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*CHOICE OF*

**Sope de Asada**

Corn sope topped with refried beans,  
Oaxaca cheese, Mexican crema,  
lettuce, picked red onion, and asada

**Sope de Pollo**

Corn sope topped with refried beans,  
Oaxaca cheese, Mexican crema, lettuce,  
pickled red onion, and shredded chicken  
with pipian

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**THIRD COURSE**

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*CHOICE OF*

**Filete de Pescado**

Rainbow trout brushed with  
zarandeado salsa, served with  
house salad and white rice

**Chille Relleno con Frijoles**

Poblano pepper stuffed with refried  
beans and Manchego cheese, topped with  
Mexican crema and cotija, served over a  
bed of bean purée

**Ribeye con Papas**

10 oz Ribeye topped with Mexican chimichurri,  
served with marble potatoes and roasted  
vegetables

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**Casa Madero 3V, 2023**

Cabernet Sauvignon, Merlot, Tempranillo  
Valle de Parras Coahuila, México

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**FOURTH COURSE**

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**Pastel de Chocolate**

Berry marmalade, whipped cream