

Thursday May 19th – Saturday May 21th, 2011
6pm onwards - \$37 pre-fixe/person

Taste of Mexico Menu

CAMARONES AL TEQUILA

Black Tiger Shrimp sautéed in a tequila cream sauce with diced tomatoes and bacon

or

TRIPLE SOPES DE POLLO

Fresh homemade corn tortillas topped with shredded chicken, black bean, guacamole, crema fresca & pico de gallo

MIXIOTE DE ESTILO PIBIL

Chicken marinated in special chillies with aromatic spices, wrapped in fresh banana leaf

or

JUMBO SHRIMP AL DIABLO

Sautéed Shrimps in a spicy Chipotle sauce

or

EXOTIC MEXICAN QUESADILLA

Exotic quesadilla with Nopal and Pico de Gallo

All entrées have side of Mexican rice and traditional salad

PASTEL DE TRES LECHES

A traditional sponge cake soaked in three different kinds Of milk: evaporated milk, condensed milk, and heavy cream

or

HELADO TROPICAL (GELATO)

Ask your server for details

Please advise your server of any food allergies

We hope you enjoyed Mexico's eclectic cuisine, along with celebrations of Batalla de Puebla. Stay tuned for our next regional dinner tasting series!