

chef's lunch

featuring authentic and
regionally-inspired specials

2 COURSES \$20

available Monday - Friday

STARTERS

choose one

ROSA GAZPACHO

chilled beet and almond soup with pickled
jicama and fresh strawberry salsa

QUESADILLA DE CALABAZA

squash blossom and summer vegetables
with Oaxaca and epazote goat cheeses.

Served with avocado salsa verde and
chipotle sauce

ENSALADA DE FRIJOLE Y MANÍ

romaine and frisée tossed in chipotle
peanut dressing with corn, black beans,
spiced nuts, orange and crispy tortilla

ENTREES

choose one

ENSALADA DE POLLO ROSA

chicken 'carnitas' and seasonal
greens with fresh apples, raisins
and serrano dressing

HAMBURGUESA DE CHORIZO

beef and chorizo burger with Oaxaca
and Chihuahua cheeses, pickled onions
and jalapeño, served with yucca fries
and Oaxaca ketchup

MEJILLONES COCIDO

guajillo-tequila braised mussels, dried
chiles, preserved lime and red potatoes



DESSERTS

TO-STAY OR TO-GO

finish lunch with dessert or take one to-go \$5

FLAN DE ROSA

vanilla custard and caramel sauce

TRES LECHEs

with fresh berry compote

PASTEL DE CHOCOLATE MEXICANO

Mexican chocolate cake
with Kahlua whipped cream and
raspberry-guajillo sauce

¡VAMONOS!