



# NYC Restaurant Week

January 17 - February 12, 2023

## Three-Course Lunch

Select an appetizer, an entrée, and a dessert

30. per person

### Appetizers

#### Black Bean and Cheese Empanadas

Chihuahua cheese and queso fresco, avocado leaf, pasilla Oaxaca chile *v gf*

#### Caesar Salad

Romaine, avocado, chile spiced croutons, cilantro, radish, Caesar dressing

#### Chicken Tortilla Soup

Red chile chicken, pasilla chile broth, crispy corn tortilla strips, avocado, queso fresco *gf*

### Entrées

#### Salmon Pipian

Seasonal vegetable sauté, avocado pico de gallo, pipian verde *gf*

#### Chile Relleno

Black bean, quinoa, roasted corn, watercress, roasted tomato chipotle sauce, Mexican rice *v gf*

#### Pork Carnitas de Cazuela

Habanero-pickled red onions, shaved cabbage, avocado, tomatillo salsa flight (roasted tomatillo chipotle, salsa cruda, tomatillo avocado, tomatillo pico de gallo), corn tortillas *gf*

### Dessert

#### Churros

Dusted with sugar and cinnamon, and served with dark chocolate and raspberry-guajillo dipping sauces *v*

Sundays to Fridays \*Excludes Saturdays\*



**Notice:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

*v* vegetarian *gf* gluten free