

MEXICAN table

CHEF'S SPECIALS

FAVA BEAN SOUP - \$8

Fava bean, leek, tomato, nopalito cactus, queso fresco, cilantro.

SEAFOOD FETTUCCINE

homemade fettuccine, white wine-lemon & butter sauce, shrimp & clams, pico de gallo, capers, garlic tomato-chipotle bread

+ Lunch \$13 / Dinner \$18 +

RASPBERRY CHEESECAKE

Gelatin raspberry cheesecake

+ \$8 +

PRIX FIX MENU

Soup cup, Fettuccine, cheesecake.

+ \$25 +

COCKTAILS

PASSION FRUIT MARGARITA

passion fruit, triple sec, Coconut 1800 tequila

+ \$9 +

PASSION FRUIT DAIQUIRI

Passion fruit, coconut rum

+ \$9 +

Chef: Nick Quiroz

General Manager: Jose Ramos

Assistant Manager: Lidia Bernal

Kitchen Manager: Ricardo Castro

Bartenders: Mauricio, Javier

Hosts: Carlos, Francisco, Vito, Samantha, Gian Franco

Servers: Claudia, Ricardo, Carlos, Javier, Perla, Jessica, Marina, Ninel

Kitchen Staff: Enrique, Arturo, Andres, Israel, Marco Antonio, Guadalupe, Aldo, Mark, Alex, Duay, Christopher