



907 Bay Ridge Rd. Annapolis, MD (410)626-1444

Annapolis Restaurant Week

February 29 - March 8, 2020

LUNCH \$15.95

First Course

Tequeño is a fried breaded cheese stick or a spear of bread dough with queso blanco stuffed in the middle, and is a popular meal or snack in Venezuela.

Pupusa stuffed handmade tortilla with pork (chicharron), cheese, fried beans, squash, chicken, or mixed. Served with traditional salsa and curtido (lightly fermented cabbage)

Tamal de Pollo A tamale is a traditional Mesoamerican dish, made of corn masa or dough, which is steamed in a corn husk or banana leaf. Your choice Salvadorian or Mexican tamale.

Empanada de Carne is a Spanish and South American turnover filled with various ingredients depending on the country. Colombian empanada

Second Course

** All below served with two sides: rice, pinto, red beans or casamiento, a fresh salad and a handmade corn tortilla.

Pollo Guisado 1/4 of chicken stewed in tomato sauce with carrots and potatoes. Salvadorian style.

Pollo Con Oaxaca Mole Mole is a unique blend of spices peppers, and a touch of Mexican chocolate made into a thick sauce. Smothered over 1/4 of chicken leg or grilled chicken breast.

Chile Rellenos stuffed poblano pepper with beef dipped in batter and smothered with salsa.

Costillas de Cerdo creole marinated pork ribs cooked with juicy tomatoes, served with onions and sweet peppers.

Bistec Encebollado flavorful skillet steak cooked with sautéed onions and green bell peppers.

Vegetarian Quesadilla a flour tortilla stuffed with fresh vegetables, and cheese. Served with lettuce, guacamole, pico de gallo, and sour cream on the side.



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DINNER \$34.95

First Course

Choose two

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Second Course

Mariscada Seafood soup. A combination of shrimp, clams, tilapia fillet, mussels, calamari, octopus and crab seasoned with our special seafood flavors, onions and peppers, served with a handmade corn tortilla.

Peruvian Ceviche Mahi mahi marinated in citrus juice, mainly lime and lemon juice, with onions and rocoto. Served with peruvian corn, and sweet potatoes.

Lomo Saltado Sautéed beef tenderloin strips, onions and tomatoes served with fries and white rice

Churrasco con Chimichurri Grilled sirloin steak, a "Chorizo", served with steam vegetables, rice and pickled red onions.

Mexican Enchiladas two corn tortillas filled with chicken, topped with our homemade mole Oaxaca or green tomatillo sauce, cheese and sour cream. Served with rice and beans. .

Mar Y Tierra grilled steak, chicken, and shrimp served with sizzling onions and sweet peppers.

Camarones A la Diabla sautéed shrimp in our spicy habanero sauce. Really hot!

Third Course – Dessert

Tres Leches an ultra-light sponge cake soaked in a sweet milk mixture.

Canoa is a ripe plantain filled with cream topped with cinnamon and raisins.