



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

**LUNCH \$15.95**

**March 2 - 10 2019**

**First Course**

***Guacamole***

***Pupusa*** Choice of Revuelta, bean & cheese, or squash & cheese.

***Tamal*** Salvadorean or Mexican Mole tamale.

***Canoa*** whole plantain filled with cream topped with cinnamon and raisins.

**Second Course**

*\*\* All below served with two sides: rice, beans or casamiento, a fresh salad or escabeche, and handmade corn tortillas.*

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

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

***Pechuga a La Parilla*** grilled chicken breast seasoned with fresh citrus juice and herbs, served with chipotle sauce on the side.

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

***Chile Relleno*** stuffed pepper with chicken or beef dipped in batter and smothered with salsa.

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



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

**DINNER \$34.95**

**March 2 - 10 2019**

**First Course**

**“Ceviche Mixto”** seafood mix ceviche ~ fresh shrimp, tilapia, octopus, and calamari marinated in fresh lemon juice and spices. Served with red and white onions, diced tomatoes, cilantro and avocado.

**Shrimp Cocktail** Shrimps are chilled in a mild spicy tomato-juice with onions, dice tomato, cilantro and avocado

**Salvadorean Tour** a combination of Traditional Salvadorean food. One Pupusa, Plantains, & Yucca

**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.

**Sizzling Fajita Plate** served with rice, refried beans, pico de gallo, fresh guacamole, & 2 handmade corn tortillas, flour tortillas available on request. Choose from: Chicken, Steak, Shrimp, Chicken & Steak, or Chicken & Shrimp. Vegetarian Fajita available.

\*\* All below with 2 sides rice, casamiento, a fresh salad or escabeche, and a handmade corn tortillas.

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

**Camarones Al Ajillo** ~ sautéed shrimp in garlic sauce with green bell peppers and onions.

**Carne Asada & Chorizo** marinated and grilled steak served with "casamiento" (rice & beans mixed) or rice, pico de gallo, fresh avocado.

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

**Mexican Enchiladas** two corn tortillas filled with your choice Chicken or Beef, topped with our homemade Oaxaca Mole or green tomatillo sauce, cheese and sour cream. Served with rice and beans.

**Third Course**

**Flan** is a custard dessert with a layer of soft caramel on top.

**Canoa** riped plantain filled with cream topped with cinnamon and raisins.

**Nuegados con chilate** 3 small fried dumplings (yucca-cassava) served with a sweet sugar cane syrup known as “miel de dulce de atado”.

**Included House Margarita or a glass of House Wine**