



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

Annapolis Restaurant Week

February 25 - March 3 2018

LUNCH \$15.95

First Course

Guacamole Dip ripe avocados, tomatoes, onions, and cilantro. Fresh chopped jalapeños upon request.

Yucca con Chicharrones Fried yucca served with “chicharrones”, curtido, and salsa

(2) Pupusa stuffed handmade tortilla with pork (chicharron), cheese, fried beans, squash, chicken, or mixed. Served with traditional salsa and curtido (lightly fermented cabbage) your choice of 2

* A pupusa & a Tamale can be combined.

(2) Tamal de Pollo ~ your choice Salvadorean or Mexican 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 (2) 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 Rellenos ~ 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.