

MEXICANtable

Chef Specials

Sunchoke Soup

Creamy local sunchoke —sunflower root— and parsnip; garlic croutons, toasted almonds, cotija cheese.

Cup \$5 / Bowl \$ 6.50

Albondigon

Beef & veal meatloaf filled with ham, spinach, and pistachios; orange-sweet-potato mash; oven-roasted rosemary cauliflower and romanesco broccoli; guajillo-tamarind glaze

Lunch 12 / Dinner 16.50

Poached Pear

Red wine poached bosc pear, mascarpone-orange-honey cream, candied sliced almonds

\$ 6.50

Prix Fixe Menu

Soup Cup, Meatloaf, Dessert

\$20

Cactus Pear Margarita

Sauza blanco, triple sec, lime, fresh cactus pear

\$8

Chef: Nick Quiroz

General Manager: Jose Ramos

Assistant Manager: Lidia Bernal

Kitchen Manager: Ricardo Castro

Host(ess): Francisco, Kate, Violet, Carlos

Servers: Mauricio, Katia, Claudia, Perla, Ricardo, Nelly, Mary Ann

Kitchen Staff: Chema, Enrique, Arturo, Aldo, Mark, Tyreek, Francisco