



3 courses for \$40

APPETIZERS

SOPA DE FIDEO

Noodle soup featuring thin, angel hair pasta in a rich tomato broth, garnished with fresh pico de gallo, sour cream cilantro and lime

ENSALADA TROPICAL MEXICANA

Romaine lettuce, spinach, carrots, tomatoes, black beans, cucumber, and mango, all topped with creamy avocado and a zesty mango-citrus dressing.

SOPA DE ALBONDIGAS

Savory meatballs simmered in a rich tomato broth with carrots, zucchini, squash, infused with aromatic herbs

CRAB GUACAMOLE

Crab meat, roasted jalapenos, green pepper , lime juice, red onion, and cilantro

ENTREES

RIBEYE HUASTECA

Grilled ribeye steak topped with shrimp, sauteed peppers, mushrooms, onions, all drizzled with our signature salsa roja. Served with bacon-charro beans, Mexican rice and guacamole

VERDE SPINACH ENCHILADAS

Corn tortilla, spinach, Mexican cheese , black beans and white rice

AZTECA STUFFED PORTABELA

Nopal (cactus) grilled vegetables, topped with queso fresco , finished with roasted tomatillo and avocado lime drizzle

DESSERT

ENSALADA DE FRUTA

Melon, watermelon, pineapple, grapes, mango, cucumber, lime juice, chamoy and spicy tajin

ARROZ CON LECHE

Tender rice simmered in sweetened milk, flavored with cinnamon and vanilla

CHOCO-FLAN

A decadent Mexican dessert with silky flan layered over rich chocolate cake

