



Downtown Atlanta Restaurant Week Menu 2010
\$25.00 per Person

Choice of Starter

Tapas Favoritas

A sampling of our freshly prepared guacamole, queso and chicken flautas.

Calamari Frito con Jalapeños

Flash fried calamari and sliced jalapeños accompanied by chipotle ranch and avocado cream.

Ensalada de Spinaca

Fresh baby spinach, crisp jicama, red onions, and crumbled blue cheese, tossed in a spicy raspberry vinaigrette.

Choice of Entrée

Camerones Rellenos

Oven baked jumbo shrimp filled with seasoned crab & vegetable stuffing. Served with cilantro rice, black bean croquette and pico de gallo.

Pollo Relleno

Grilled chicken breast stuffed with rajas Poblanos and Chihuahua cheese, drizzled with a tangy salsa verde and accompanied by cilantro mashed potatoes.

Tampiqueña

A traditional grilled and seasoned skirt steak served with a cheese enchilada, Poblano rice, and frijoles puercos.

Choice of Dessert

Cuatro Leches

Our very own rich and moist white cake, made with four types of milk and topped with Kahlua frosting.

Avocado Lime Cheesecake

A creamy cheesecake bursting with the fresh flavors of lime and avocado atop a buttery crust.

Assorted Handmade Truffles

A selection of our handmade chocolate truffles