Price is per person and does not include tax, tips, or beverages.

CALLE 75

FIRST COURSE

Ceviche de Camaron
shrimp, pico de gallo, jalapenos, cucumber, orange & lime juice
served on housemade tortilla chips

Vegetarian Option: Vegetarian Pozole Verde

SECOND COURSE

Choose one

Carne en su Jugó
(Mexican Beef Stew)
pinto bean, carne asada, bacon, caramelized onion, cilantro onion
served with housemade corn tortillas

Pollo Con Mole
(Chicken Mole)
housemade corn tortillas, slow braised chicken, peanut mole negro, onion,
seasme seed, crema Mexicana, cotija cheese (contains nuts)
served with Mexican rice

Vegetarian Option: Portabello con Mole

Dessert $6
Tres Leches Cake
topped with whipped cream, slivered almonds & a cherry