

**~Restaurant Week Lunch Menu~**  
**Sunday, April 23rd- Sunday April 30<sup>th</sup>**

**Starters**

*fresh made chips, Maria Maria salsa & small guacamole*

*Choice of:*

**TORTILLA SOUP**

*All natural vegetarian & roasted tomato broth  
With slow cooked pulled chicken, avocado, roasted corn, crema,  
cilantro & crispy tortilla strips*

**MEXICAN CHOPPED SALAD**

*Chopped Romaine, black beans, cherry tomatoes, jicama, corn, radish,  
Roasted peppers, cotija cheese & avocado with agave- lime vinaigrette*

**Entrees**

*Choice of:*

**SOFT TACOS**

*Warm tortillas with your choice of chicken, steak or fish,  
Topped with lettuce, pico de gallo, chipotle cream sauce & avocado*

**CHICKEN ENCHILADAS SUIZAS**

*Soft corn tortillas with raised chicken & tomato filling covered with a roasted tomato  
cream sauce, baked with house cheese blend, & topped with tortilla strips, crumbled  
pasilla, onion & cilantro.*

**BURRITO MARIA**

*Flour tortilla with your choice of chicken, steak or sautéed vegetables combined with  
arbol sauce, red onions, roasted corn, poblano peppers, black beans & house blend cheese.  
Topped with creamy tomatillo- pasilla sauce, avocado & cilantro*

**Dessert**

**MEXICAN ICE CREAM SUNDAE**

*Vanilla ice cream, bunuelos, cinnamon whipped cream & slivered almonds*

**\$20/person**

**Excluding tax & gratuity**

**Sorry no substitutions**