



**FIXED PRICED 3 COURSE MEAL
40 PER PERSON**



CHOOSE 1 OPTION OF EACH CATEGORY

APPETIZERS

GUACAMOLE (GF)

A CLASSIC THAT THE WORLD HAS FALLEN IN LOVE WITH! AVOCADO, ONIONS, JALAPEÑO PEPPER, TOMATO AND CILANTRO

SPICY CHEESE DIP (GF)

A MIX OF CHEESE, HABANERO, TOMATILLO AND CHORIZO *NOT SO SPICY

PASTOR SHRIMP

BREADED SHRIMP TOPPED WITH PASTOR SAUCE AND PINEAPPLE

ELOTE CORN RIBS (GF)

CORN "RIBS" SEASONED & TOPPED WITH CILANTRO MICROGREENS, MAYO AND MEXICAN CHEESE BLEND



ENTRÉE

COCHINITA PIBIL PANUCHO (GF)

HOMEMADE CORN TORTILLA STUFFED WITH REFRIED BLACK BEANS AND TOPPED WITH COCHINITA PIBIL (SLOW-COOKED PORK MARINATED IN MAYAN SEEDS & COOKED IN BANANA TREE LEAVES). TOPPED WITH RED ONION AND XNIPPEC MILD SAUCE (HABANERO & ONION MAYONNAISE)

MEXICO CITY QUESADILLAS

TWO HOMEMADE DEEP FRIED MASA QUESADILLAS FILLED WITH CHEESE AND FLOR DE CALABAZA (ZUCHINNI FLOWER) SERVED WITH SOUR CREAM, LETTUCE AND QUESO FRESCO

BIRRIA TACOS (GF)

SLOW COOKED BEEF (JALISCO STYLE) & CHEESE IN A CORN TORTILLA, TOPPED WITH ONION, CILANTRO, & SOUR CREAM. SERVED WITH A PORTION OF CONSOMMÉ (BEEF BROTH)



DESSERT

STUFFED CHURROS

CHURROS FILLED WITH CAJETA (MEXICAN CARAMEL) AND DRIZZLED WITH OUR WHITE CREAMY SAUCE

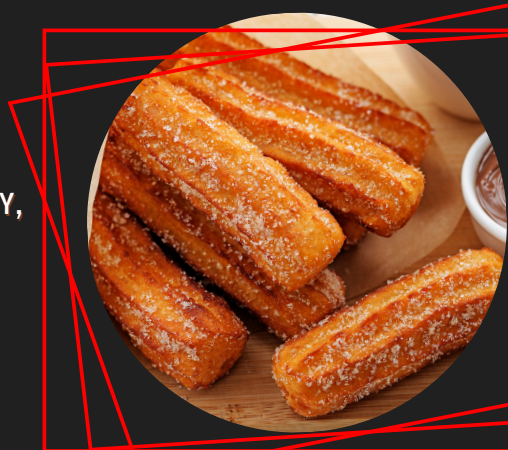
TEQUILA ICE CREAM

TEQUILA ICE CREAM TOPPED WITH CAJETA (CARAMEL SAUCE MADE WITH GOAT MILK) AND GALLETAS MARIA

NUT ALLERGY* ICE CREAM CONTAINS: WALNUTS, DRIED MANGO, ALMONDS, CRANBERRIES & PUMPKIN SEEDS

DRINKS

1. FLOR DE TOMATILLO (GIN, GREEN TOMATILLO, LAVENDER BITTERS)
2. CARAJILLO (COFFEE BASE, LIQUOR 43, CINAMON)
3. CHOOSE ANY OF OUR SELECTION OF BLACK OAK BRAND WINES (CHARDONNAY, RED BLEND, PINOT GRIGIO, CABERNET)
4. CHOOSE ANY OF OUR TEQUILA OR MEZCAL SHOT SELECTION



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SEPT 14TH - 24

OMAHA RESTAURANT WEEK