Appetizers (choice of one)

VERACRUZ-STYLE FRESH CORN TAMALEs
Buttery, banana leaf-steamed sweet corn tamales, roasted poblano crema, fresco cheese, arugula.

OUR FAMOUS TORTILLA SOUP
Dark broth with pasilla, grilled chicken, avocado, artisan Jack cheese, homemade crema, crispy tortilla strips.

THE HALF & HALF
Classic guacamole, sikil pak (mayan hummus) with just made chips.

Entrees (choice of one)

SKATE WING MILANESA
Crunchy-coated New England skate wing, chipotle mayo, pickled onions, ensaladita (savoy cabbage, tomato, cilantro). Garlicky black beans.

PORK LOIN, MOLE POBLANO
Wood-grilled pork loin, Mexico’s most famous mole, grilled green beans, rustic queso añejo mashed potatoes.

ENCHILADAS SUIZAS OF BRAISED GREENS
Two enchiladas of braised greens (kale, Swiss chard, onion), grilled king trumpet mushrooms, creamy tomatillo sauce, Samuel’s artisan cheese, shishitos torreados (caramelized onion and lime), black beans.

Dessert (choice of one)

ALMOND-OAT MILK FLAN
Mexican caramel custard with pecan polvorones.

CHOCOLATE TRES LECHES
Tender cake infused with the classic 3 milks (whole, condensed, evaporated) and house-ground Mexican chocolate from Xoco. Gooey meringue, candied nuts, bittersweet chocolate sauce.

$25 per person

Sommelier Selections to Celebrate Chicago Restaurant Week

White:
2017 Adobe Guadalupe, Jardín Romántico, Chardonnay, Valle de Guadalupe, Mexico $14

Red:
2014 Lomita, Tinto De La Hacienda, Valle de Guadalupe, Mexico $14

In an effort to become a more equitable restaurant, a 20% service charge will be added to each check. Thank you for your continued support!