

# NUEVO DATE NIGHT MENU

2 FOR \$55

## 1<sup>st</sup> COURSE

PICK APPETIZER, & SOUP/SALAD

### ONE APPETIZER

#### **EMPANADAS CARNE**

Coca-Cola Braised Beef, House Cheese Blend Bizbaz Sauce

#### **ENCHILADAS ROJA**

Chicken Confit, Leek & Pink Peppercorn Crema,  
House Cheese Blend, Fried Egg

#### **HURACHES**

Cornmeal Crust, Tomato Bean Spread, Red Onions,  
Cured Chorizo, Cilantro Aioli, Arugula, Queso Fresco

#### **PIPAN CALAMAR**

Fried Calamari, Salsa Caliente, Black Sesame Pipian,  
Pickled Cauliflower, Lemon Aioli

#### **CAMARONES**

Tequila Roasted Shrimp

AND

### CHOICE OF 2 SALADS OR 2 SOUPS

#### **SOUP OF THE DAY**

Ask Your Server

#### **SMALL CASA**

Organic Greens, Tomatoes, Onions, Avocado,  
Green Chili Yogurt, Bolillo Crisp

#### **SMALL CAESER**

Grilled Romaine, Smoked Manchego, Tomatoes,  
Olives, Red Chili Cease, Bolillo Crisp

#### **SMALL HINOJO**

Shaved Fennel, Arugula, Spanish Onions,  
Aji Blood Orange Vinaigrette

## 2<sup>nd</sup> COURSE

PICK TWO ENTRÉE'S

#### **POLKANES**

Ricardo Negra Frijoles, Cucumber Pico De Gallo, Polkanes Fritters, Cilantro Oil

#### **CERDO PACANA**

14oz Pork Porterhouse, Sorghum, Spinach, Candied Pecans, Queso Fresco, Napa Apple Slaw, Shagbark Aji Glaze

#### **SALMON Y TAMALE**

Pan Seared Faroe Island Salmon, Ancho Shrimp Tamales, White Asparagus, Pomegranate Butter, Fried Black Beans

#### **GALLO BLANCO**

Pan-Roasted Poulet Rouge Chicken, Black Currant Amaranth, Mole Blanco, Pickled and Grilled Chayote Squash,  
Currant Cashew Chutney

#### **COSTILLAS CORTAS**

Barbacoa Braised Short Ribs, Tillamook Chipotle Hominy Grits, Rainbow Swiss Chard, Wild Mushrooms

## **DESSERT** (OPTIONAL)

Add \$5

SEE SERVER FOR MENU

# NUEVO DATE NIGHT MENU

2 FOR \$30

## 1<sup>st</sup> COURSE

CHOOSE ONE

### **HOUSE GUACAMOLE AND SALSA**

Served with House Made Chips

### **QUESO FUNDIDO**

Served with House Made Chips

### **PLANTAIN FRITTERS**

Served with Chipotle Agave

### **TWO SMALL CASA SALADS**

Organic Greens, Tomatoes, Onions, Avocado, Green Chili Yogurt, Bolillo Crisp

## 2<sup>nd</sup> COURSE

PICK TWO ENTRÉE'S

### **CARNITAS**

Slow Braised and Roasted Pork Shoulder

### **POLLO CREMA**

Grilled Chicken with Roasted Jalapeno and Goat Cheese Crema

### **CARNE ASADA**

Espresso Adobo Marinated Flank Steak, Avocado, Pico de Gallo

### **TACOS AL PASTOR**

Chicken, Pork, Grouper or Tofu. Pineapple Jicama Slaw, House Cheese Blend

### **MICHELADA SHRIMP TACOS**

Pan Seared Shrimp, Peppers and Onions, Corona, Bloody Mary Mix, House Cheese Blend

### **CALABAZA Y POLLO QUESADILLA**

Four Pepper Roasted Chicken, Roasted Apple and Butternut Squash, Napa Slaw, Smoked Pumpkin Seeds,  
House Cheese Blend

### **CERDO DIVERTIDO BURRITO**

House Smoked Pork, Pickled Onions, Grilled Broccolini, Chorizo Crema

## DESSERT (OPTIONAL)

Add \$5

SEE SERVER FOR MENU