

Appetizers

(choice of one)

Ensalada Margarita

mixed baby greens with dried fruit, tortilla twigs and julienne dried peppers, dressed with a vinaigrette of olive oil, tequila, Grand Marnier, balsamic vinegar and a touch of lime

Ensalada Cesar

the classic, created in México, served with shaved parmesan cheese and dried jamaica flowers

Mushroom Flan

savory flan of mixed mushrooms sprinkled with cilantro pesto

Crema de Poblano

rich creamy vegetable stock with puréed roasted poblanos, flavored with oregano and garnished with tortilla twigs and a chiffonade of dried peppers

Sopa del Día

ask our server about today's selection

Entrées

(choice of one)

Salmón con Ajonjolí

baked filet of salmon painted with hoisin sauce and chipotle then crusted with black and white sesame seeds, served with tomato-jalapeño coulis

Pescado Azteca

fresh filet of tilapia capped with fresh puréed corn, finished with a white wine tomatillo cream sauce

Crab Cake Purse Arcelia

our award-winning crab cake, made with fresh crab, baked in crisp phyllo dough and served with carrot-curry sauce

Pollo Culiacán

tender roasted boneless breast of chicken stuffed with huitlacoche mousse and wrapped in bacon, served with tomato-chorizo sauce

Carne Carenzo

grilled 12-oz. New York strip steak, served with portobello guajillo red wine reduction sauce

Fettuccine Tres Colores

tricolor fettuccine tossed with broccoli rabe, basil, tortilla strips and shaved parmesan, finished with basil-infused olive oil

(may also be ordered as an appetizer)

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The chef will gladly adjust the spiciness of any dish to suit your palate.

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A gratuity of 20% will be added for parties of six or more.

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Sharing charges apply for appetizers and entrées when plated separately.

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Required by the Food Police: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

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Kindly refrain from using cellular telephones in the dining room. As a courtesy to our guests, cellular telephones should be set to ring silently if at all.

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On Tuesday, Wednesday and Thursday evenings dine from our regular menu, or choose our optional three-course \$35 prix fixe.

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Adán Saavedra, Chef/Owner