




RESTAURANT
WEEK **SEP 2018**

Brought To You By 



TOUCHE HOMBRE

FIRST COURSE

Option 1:

Fundito de Touché | mexican baked cheeses, fresh oregano, roasted pasilla, fresh habanero & corn

Option 2:

Burrata | tomatillo salsa, garlic chives & coriander oil

Option 3:

Tomate y Pimento | charred tomatoes, roasted peppers, fresh jalapeños, achiote & agave vinaigrette

MAIN COURSE

Option 1:

Slow Cooked Lamb Shoulder Barbacoa |
infused w/ orange & cinnamon, served w/
green tomatoes & wheat tortillas

Option 2:

Roasted Kingfish Collar |
with Achiote paste, grilled lime & roasted Pasilla Chilli

Option 3:

Pork Leg Cocido a Fuego Lento |
braised boneless pork leg w/ fried beans,
roja mole, pickled cactus & tortillas

DESSERT

Ice Cream Sandwich

COMPLIMENTARY DISH FOR CITI CREDIT CARDS

Guacamole

