

# RESTAURANT WEEK DINNER MENU

Three Courses \$55

## FIRST COURSE

(selection of one)

### Fattoush ▲+

Red oak romaine, cucumbers, tomatoes, watermelon radish, red onion, parsley, poblano, mint, labneh crema, tajin corn tortilla crisps, micro cilantro, pistachio, Aleppo pepper flake.

### Reides Fritters ▲●■

shrimp, filo dough, poblano, corn quinoa salad, labneh crema

### Hummus con Esquites ▲●

chickpea hummus, grilled corn, Cotija, Aleppo pepper

## SECOND COURSE

(selection of one)

### Branzino ▲+

turmeric basmati rice, pastor adobo salsa, labneh crema, salsa verde, pine nuts

### Mashawi Asada ▲+

beef, cilantro, garlic, orange juice, lemon juice, soy sauce, olive oil, garlic, ancho chili powder, cumin, paprika, black pepper, salt, chipotle, brown sugar.

### Poblano Relleño ▲

poblano pepper, Oaxaca cheese, pomegranate

## THIRD COURSE

(selection of one)

### Churros ▲●+

pistachio sugar, chocolate, cajeta de cacahuete

### Pistacho Tres Leches ▲●+

sponge cake, milk, white chocolate ganache, pistachios.

