

alpharetta

RESTAURANT WEEK | LUNCH

\$20 | please select one from each course

smaller portions than regular menu items

STARTERS

*GUACAMOLE Y TOSTADAS

avocado, onion, jalapeño,
cilantro, lime, pico de gallo,
el milagro totopos

*PURE CEVICHERS

fish cooked in lime, orange,
tomato, red onion,
celery, cilantro

*EMPANADAS DE POLLO

chicken, corn, cheese,
creamy mexican salsa

ENTREES

CHICKEN CAZUELA BOWL

rice, black beans, sauteed
peppers, onions, zucchini,
mushrooms, pico de gallo,
avocado, cilantro-lime yogurt,
charred tomatillo salsa

ENSALADA DE OTONO

shrimp, crisp brussels sprout
leaves, baby gem lettuce, shaved
brussels sprouts, spicy pumpkin
seeds, dried cherries, avocado,
granny smith apple, goat cheese,
honey lemon vinaigrette

TACOS DE COLIFLOR

cumin & turmeric roasted
cauliflower, pumpkin seed
pesto, smoked cashew salsa

DESSERTS

*PAY DE LIMON

graham cracker crust,
whipped key lime filling,
whipped cream, strawberries, mint

*CHURROS Y CHOCOLATE

traditional mexican doughnuts,
cinnamon sugar,
chocolate pudding

*TRES LECHEs

layered cake with 'three milks',
mascarpone cream, housemade
vanilla rum, strawberries, toasted
coconut, sugared almonds

