

Restaurant week dinner menu: \$60

Course 1:

Salmon Cruda  
Hiramasa Sashimi  
Agua chile

Course 2:

Al Pastor Chicken  
Cochinita tacos  
Branzino plato  
Short Rib +\$10

Course 3:

Strawberry Rhubarb tres Leches  
Chocolate Cake

Drink pairing: +40

Course 1:

Bodegas Henri Lurton Chenin Blanc

Course 2:

El Bajoro Valle de Bernal Red Blend

Course 3:

Carajillo

Restaurant week brunch menu: \$30

Course 1:

Shrimp Tostadita  
Hiramasa  
Caesar Salad

Course 2:

Huevos Rancheros  
Chilaquiles  
Pancake

Drinks:

Classic Margarita (tequila or mezcal) + \$9

Classic Mimosa + \$9

Paloma + \$9