

TORTILLA PRESS

RESTAURANT WEEK 10/18-10/23
SELECT ONE ITEM FROM EACH COURSE

APPETIZERS

Cheesesteak Empanada

with a three pepper dipping sauce

Honey Cholula Wings

with a lime cilantro dipping sauce

Fried Sweet Plantains (Vegan)

with mango salsa and a coconut dipping sauce

ENTREES

Chicken Confit Tacos...with pickled tomatillos, cilantro & radishes. Served with red rice & pinto beans

Sliced Pork Loin...in a dijon, white wine & guajillo pepper sauce. Served with cauliflower puree & patatas bravas (white potatoes)

Torre de Berenjena (Eggplant Tower)...grilled eggplant, chickpeas, seasonal veggies, rajas poblano & toasted pumpkin seed. Garnished with cilantro & chile oil (Vegan)

Lobster~Crabcake...with a mexican remoulade & green mango slaw

DESSERT

Tres Leches Cake

Our Home Made Flan

Banana Burrito with Mixed Berry Salsa (Vegan)

3 COURSES 29.95