



Haute Enchilada

\$35 Fixed 3-Course

First Course

Roasted Pasilla Chile Bisque

Local Brussel Sprouts

Steamed & lightly sautéed, tossed with organic arugula, apple wood bacon, parmesan cheese, toasted walnuts. Dressed with walnut chile de arbol vinaigrette

Local Artichoke Stuffed With Shrimp

Steamed & stuffed with fresh shrimp ceviche al agua chile (cilantro, lime, Serrano chile marinade) and side of chipotle mayo

Second Course

Pescado Cubano

Catch of the day crusted with pistachio nuts & grilled, mounted on bed of black beans and drenched in tomatillo avocado sauce. Served with organic quinoa and plantains stuffed with Cotija cheese.

Prawns Ibiza

Garlic prawns perched on wedges of beer battered deep fried eggplant, topped with Huitlacoche, dressed with chipotle aoli. Served with artichoke risotto & garlic bread

Chile Relleno Trotsky

Roasted Chile Pasilla battered & stuffed with organic squash & cheese

Drenched in rich dark mole, served on bed of roasted white corn salad

Dessert

Spanish Flan 6.95

Ginger Sticky Pudding 6.95

(Served warm with cream & toasted pecans)

Sugar free Caramel Cheese Cake 6.95

(Sugar free whipped cream w/ toasted nuts)

\$35 per person not inclusive of beverages, tax, or gratuity